



SPRING/SUMMER 2026
DINNER COLLECTION

WE ARE FOODIES

WE BELIEVE IN DELIVERING A
TRULY UNIQUE DINING
EXPERIENCE.

Heritage Portfolio take great pride in curating extraordinary culinary experiences that captivate the senses & leave a lasting impression.

At the heart of our approach is a deep commitment to understand & exceed the expectations of our clients. We recognize that every event is unique, & we embrace the opportunity to work closely with you, ensuring that your menu reflects your personal tastes, preferences, & dietary requirements.

Our talented team of chefs & event organisers will collaborate with you to create a culinary journey that perfectly complements your event.

Augustine Pintilie

Lead Event Chef





FIRST COURSE

Vegetarian

Buratta, marinated Isle of Wight tomatoes, balsamic pearls, dill, black olive crumb

Mint marinated artichoke , butterbean houmous, crispy shallots, radicchio, gremolata (VG)

Roasted summer squash, quinoa salad, puffed quinoa, miso emulsion, lemon dressing (VG)

Fish

Hand picked white crab meat, fried capers, sourdough crouton, coastal leaves, brown crab emulsion

Hot smoked salmon, compressed cucumber, citrus crème fraiche, Keta caviar, dill

Orange & tarragon smoked salmon, burnt orange, shaved fennel, lemon crème fraiche

Meat

Confit chicken ballotine, sweetcorn salsa, sour cream, crispy chicken skin, coriander

Rare roast beef, aioli, carrot mousse, parmesan crisp, watercress, pickled shallots

Coppa, blanched Kent asparagus, hollandaise sauce, croutons, confit cherry tomatoes





MAIN

Vegetarian

Pea & summer courgette risotto, goats cheese crumb, grilled courgette, roasted radish

Roasted cauliflower steak, braised lentils, baby leek, kale, lemon & tahini sauce (VG)

Portobello steak, vegan potato dauphinois, luxurious mushroom duxelles, roasted English asparagus, rich vegetable gravy (VG)

Fish

Roast fillet of hake, spring greens, pink fir potatoes, lemon velouté

Roast fillet of cod, crushed new potato, sprouting broccoli, warm tartare sauce

Roasted Scottish salmon, crushed peas, broad beans, poached baby carrots, Champagne sauce

Meat

Roasted lamb rump, minted new potatoes, braised fennel, carrot puree, rosemary jus

Roast breast of guineafowl, Heritage carrots, wilted spinach, spinach puree, English asparagus, wild mushroom cream

Shropshire beef fillet, fondant potato, glazed sand carrots, carrot puree, sauteed kale, red wine jus (£10 + VAT supplementary cost)



DESSERT

Macerated strawberry & basil, Chantilly vanilla cream, meringue with yuzu & fennel seeds

Chocolate delice, crème anglaise, cherry compote, salted caramel

Chocolate mousse, crumb, honeycomb, poached rhubarb, rhubarb gel

Strawberry & elderflower panna cotta, crisp sugar tuille

Selection of English cheeses, walnuts, spicy pear chutney, Peter's Yard crispy flat bread





SPRING/SUMMER 2026
BOWL FOOD COLLECTION



MEAT

Cold

Poached chicken, asparagus, soft herbs, lemon yoghurt, toasted pine nuts

Rare roast beef, Jersey Royals, watercress, radish & horseradish dressing

Smoked duck breast, minted English peas, gem lettuce, radish, honey mustard vinaigrette

Hot

Roast spring lamb shoulder, new potato, English peas, mint & caper salsa

Sirloin, warm heritage tomatoes & borlotti salad, salsa verde

Roasted guinea fowl, lemon fregola, roasted courgette, basil, shaved pecorino

FISH

Cold

Hot smoked salmon, broccoli, spinach, broad beans, grated carrots, honey mustard dressing

Atlantic prawn cocktail, shredded baby gem, bloody Mary sauce, pickled lemon

Cured Chalk Stream trout, pickled fennel, heritage tomatoes, chives

Hot

Spiced monkfish, tomato & fennel stew, saffron oil

Roast fillet of seabass, warm lentils, courgette & wilted spinach, horseradish crème fraiche

Seared Chalk Stream tout, Jersey Royals, lemon beurre blanc, capers, samphire





VEGETARIAN

Cold

Mozzarella bocconcini, Isle of Wight tomatoes, balsamic pearls, basil

Green asparagus & new potato salad, watercress, capers, lemon vinaigrette

Fregola, red pepper, broad beans, spring onion, radish, cucumber, lime dressing (vegan)

Hot

Wild mushroom & herb pearl barley risotto, aged parmesan, lemon zest, crispy shallots

Truffle macaroni cheese, thyme & parsley crumb

Spiced cauliflower, lentils, roasted carrots, tahini & lemon sauce (vegan)

SWEET

English strawberry & elderflower, vanilla crème fraiche, crushed meringue, mint

Rhubarb & vanilla compote, almond sponge, whipped mascarpone

Dark chocolate mousse, Madagascar vanilla crumb, cherry compote





SPRING/SUMMER 2026
CANAPÉ COLLECTION



CANAPÉS

MEAT

Cold

Chorizo & red pepper mousse, feuilleté

Rosemary lamb, whipped aubergine, crostini

Confit duck & rhubarb gel tartlet

Hot

Beef tournedos, pate, bearnaise, crostini
Lamb kibe, tzatziki

Pulled Berkshire pork belly croquettes,
plum & soy glaze

FISH

Cold

Crab, fennel jelly, cucumber

Smoked trout, potato cake, avruga

Loin cured salmon, keta caviar, dill,
feuilleté

Hot

Battered cod supreme, potato, tartare
sauce

Salmon & cod fish cake, garden herb
mayo

King prawn tempura, sweet & sour sauce





CANAPÉS

VEGETARIAN

Cold

Grilled asparagus parfait, chilli, fennel seeds cracker

Sweet potato fondant & charred sweetcorn (vegan)

Summer vegetable, feta tartlet (vegan)

Compressed gala apple, Colston Basset blue cheese & celery

Hot

Spiced English pea & courgette fritter, sweet chilli jam

Pepper & basil arancini

Cauliflower & leek fritter, za'atar spice & Labneh (vegan)

SWEET

Lemon curd meringue tartlet

Mini opera gateau

Rhubarb, cream brulee, pistachio tart

Passion fruit mousse on sable biscuit

Chocolate truffle lollipops

Selection of macarons: raspberry, vanilla, chocolate, salted caramel, pistachio





NEXT STEPS

WE HOPE THIS HAS GIVEN YOU A FLAVOUR OF WHAT WE CAN CREATE FOR YOUR EVENT.

Once you have had a chance to review this seasonal menu collection, we would welcome the opportunity to speak with you to discuss your event in more detail.

We would love to invite you to meet with us to discuss any questions you may have.

Yours sincerely,

Heritage Portfolio

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HERITAGE
PORTFOLIO

NEVER STANDING STILL