

# AURA

MAYFAIR

## Dining Options



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Boasting a full time kitchen lead by our multi talented Executive Chef, Aura Mayfair offers dinner as well as catering for a whole blend of events of all shapes and sizes with delicious hot and cold bowl food and exquisite personalised canapés.

For group sizes of 6 and above our culinary team can create a fully personalized private dining experience for you and your guests. Whether it is for a birthday celebration, wedding anniversary, engagement party or just for an evening of edible entertainment our team can provide it all.

For larger groups our kitchen can create sharing platters, bespoke canapés, or flavoursome bowl foods, catering for those with vegetarian, kosher and halal requirements. Regardless of size our team will treat every booking as a unique occasion and build a menu which will enthrall and delight your guests senses.

So, whether you are after a mouth watering Mediterranean sharing platter or a three to four course menu, please do not hesitate to get in touch, as we can tailor the taste to your preferences, whatever the taste is you are after, wherever in the world it is from!



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# Cold Canapes

Cream Asparagus Tart With Grilled Courgettes  
Crostini With Feta Cheese And Creamy Black Olives  
Crostini With Fresh Crab With Lemon Dill Dressing  
Foie Gras With Mango  
Mini Mozzarella With Basil And Cherry Tomato  
Mini Tiger Prawn Cocktails Tart  
Mixed Vol-Au Vents, Golden Puff Pastry Cases With Assorted Fillings  
Organic Egg Frittata With Roast Vegetables  
Pancetta Tartines With Raisins  
Prosciutto Tartines With Mustard Fruits  
Rolled Bresaola Beef With Rocket And Parmesan  
Sesame Crusted Tuna With Wasabi Mayo  
Smoked Salmon Tart With Chives And Cream Cheese  
Smoked Tuna Tart With Olive Oil  
Spicy Salami With Goats Cheese  
Tartine With Crudite Of Vegetables  
Tartines With Blue Cheese And Roasted Peppers  
White Bean And Sage Bruschetta  
Wild Mushroom Tart



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### Hot Canapes & Bowl Food

Battered Cod Fillets with Chips

BBQ Buffalo Chicken Wings

Chicken Satay Skewers

Grilled Lamb Chop Brushed With Mint Olive Oil

Halloumi Skewers With Parsley And Lemon Salsa

Jerusalem Artichokes Risotto with Truffle Oil

King Prawn Tempura

Macaroni Cheese

Mini Cheese Burgers

Mini Crab Cakes

Mini Hot Dogs

Potato Croquette

Pumpkin Risotto with Blue Cheese

Saffron Rice Arancini

Salmon And Dill Cakes With Herbs Mayo

Salmon Teriyaki Skewers

Sausages with Buttered Mash Potatoes

Stuffed Mushrooms With Roasted Vegetables

Thai Green Chicken Curry

Wild Boar Raviolo in a Demi Glaze Sauce



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# Starters

Carpaccio di bresaola (beef) with rocket salad & parmesan shavings with a balsamic dressing

Foie gras with mango chilli chutney served with toasted dry sultana bread.

French onion soup topped with smoked cheese (v)

Goats cheese with mixed grilled vegetables with a pesto dressing (v)

Prosciutto di parma with chicory, rocket salad, pear and parmesan shavings tossed with olive oil

Pumpkin veloute with goats cheese & toasted aromatic croutons (v)

Smoked salmon carpaccio with capers, pine nuts & watercress, drizzled with a lemon dressing

Smoked salmon with crab salad & lemon dressing

Smoked salmon with dill sour cream and cucumber dip served with granary bread.



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# Main Courses

Braised shank of lamb served with mashed potato

Fillet of sea bass with ratatouille & pesto dressing

Grilled atlantic fillet of salmon served with roast potato spinach and honey glazed red cabbage

Grilled scottish sirloin steak with fresh herbs, roasted rosemary potatoes, red cabbage and yorkshire pudding

Orecchiette pasta with fresh garden vegetables (v)

Pan fried fillet of salmon in a mustard crust & dill sauce served with nouvelle potatoes & spinach

Potato gratin cake with gorgonzola cheese and leeks (v)

Roast marinated corn fed chicken fillet served with mashed potatoes and rosemary gravy

Vegetable lasagne accompanied with green leaves (v)

