

SPECIAL EVENT MENU

ALL THE BELOW PRICED £20

ABACO SHARING PLATTERS

Our signature 20" board with a rustic combination of italian meats, european cheese and crackers, mezze, paté, mediterranean grilled vegetables, caprese salad and sardines with warm ciabatta and bread sticks. **SERVES 2**

HOT BUFFET DISHES

Chicken paprikash with roasted pepper spaetzle and a sour cream and chive potato salad

One of Hungary's most classic variations on the ample use of the famous paprika. It's a one pot slow cooked dish simmered to extract full flavour of oh the paprika. Originating amongst farmers of southern Hungary known for their supply of peppers. The use of chicken came from the older farm chickens past their prime that were slow cooked in clay pots with paprika, onions, peppers and the more up to date recipe tomatoes are added.

Beef bourguignon with rosemary parmentier potatoes and French dressed, chicory, pea shoot salad and garlic croutes

A traditional french cuisine often found in Parisian bistros. Often considered a burgundy speciality because of the use of rich burgundy red wine. The dish possibly dates as far back as the Middle Ages where peasants evolved the dish to slow cook tough cuts of meat.

Pork Osso bucco with roasted root vegetables, and a fennel, ice berg lettuce and gremolata salad

Translated is italian bone with a hole/ marrow bone. Traditionally a cross cut of the veal shin bone which is slow cooked till connective tissues break down and marrow dissolves into the sauce and enriches the sauce. Originating in Milanese farmhouses slow cooked with tomatoes, cinnamon, white wine and root vegetables and veal stock. Traditionally kept and served for the neighbourhoods local residents kept for themselves and rarely for foreigners and tourists

SELECTION OF CANAPES £20 FOR A SELECTION OF 6

Bocconcini cherry tomatoes and basil pesto

Loch fyne smoked salmon and chive cream cheese blinis

Spanish classic tortilla with tangy tomato chutney

Brussels pate, onion marmalade crostini

Sauerbraten with parsley buttered potatoes and sauerkraut slaw

Sauerbraten is considered to be one of Germany's national dishes. Supposedly from Cologne western Germany. Often using beef that is left to marinade in vinegar, wine, vegetables and spices for 3-4 days before cooking. Dating back to roman times where meat was preserved in wine for travelling. In its name it sounds as if the dish would be sour but as its cooked in a fairly sweet sauce to balance.

Lamb shoulder moussaka with a Greek salad and garlic and mint flat breads

Moussaka from its beginning came from the middle east but our most famous version we know now is enjoyed from Greece. The modern Greek version was created by French trained Greek chef Nikolas Tselementes in the 1920s. The classic recipe consists of 3 layers all cooked separately before layering and cooking again. The bottom being sliced seasoned aubergine fried in olive oil. The next layer is slow cooked minced lamb with onions, garlic, chopped tomatoes, cinnamon, all spice and black pepper. The top finishing the dish is a thick bechamel sauce.

Chicken, chorizo and chick pea cassoulet with a saffron, rice, sultana and toasted almond salad

The cassoulet was found in southern france and is a slow cooked dish classically sausages, goose or duck. Its name comes from the cooking vessel used to cook the dish which was a deep round earthenware pot.

Roasted Mediterranean vegetable lasagne with garlic ciabatta and caprese salad

Italy's famous dish ascribed from the city of Naples. In the name lasagne layers or lasagna single layer. Lasagna when first produced was just the single layer of fermented dough sprinkled with cheese and spices. Our most up to date classic is the lasagne al forno, layers of neopolitan ragu, lasagna sheets and topped with a mozzarella bechamel sauce.

Gazpacho shot and crudités

Lancaster oak smoked chicken and truffled leek tartlet

Macerated Figs wrapped in serrano ham and tapenade

Poached chilli and lemon king prawn with a saffron aioli