



## ***Fine Dining***

*The below menu is designed to show you what we can offer within a traditional, plated format. As we pride ourselves on being a bespoke caterer, we are more than happy to tailor all our menus to your individual requirements, to reflect the style of event that only you can dream of.*

### ***Sample Fine Dining Menu***

#### ***Starter*** - one chosen from

*Lobster Bisque*

*Treacle Cured Salmon with Heritage Beetroot and Soy*

*Farmhouse Terrine with Onion Marmalade and Crusty Bread*

*Smoked Salmon Terrine with Creme Fraiche and Cucumber Salad*

*Smoked Chicken with Cashew and Alphonso Mango Salad #*

*Heirloom Tomatoes with Marinated Burrata*

*Avocado Puree and Baby Basil*

*Oven Roasted Tomato with Basil Pesto and Crostini*

*Cured Watermelon with Toasted Pumpkin Seeds and Aged Feta*

*Devon Crab Tian with Chilled Cantaloupe*

*Cured Meats with Ham Hock Terrine, Rocket and Quince Salad*

#### ***Main*** - one chosen from

*Slow Roast Pork Belly with Pork Cheek, Boulangere Potatoes and Savoy Cabbage*

*Roast Chicken Breast with Artichoke and Thyme Braised Potatoes Roast*

*Guinea Fowl with Mash and Peas a la Francaise*

*Confit Duck Leg with Lyonnaise Potatoes and Roast Root Vegetables*

*Braised Lamb Shanks with Garlic Mash, Red Pepper and Basil Ratatouille*

*Slow Roast Rump of Beef with Green Beans, Bacon and Fondant Potatoes*

*Herb Crusted Cod with Italian Couscous and Baby Spinach*

*Salmon en Croute with New Potatoes and Ratatouille*

*Aged Rib Eye with Dauphinoise Potatoes, Bearnaise and Watercress*

*Roast Rump of Lamb with Fondant Potatoes, Green Beans and Bacon*

*Pan-Fried SeaBass with Celeriac and Lobster Remoulade*

#### ***Dessert*** - one chosen from

*Banoffee Cheesecake with Caramel Sauce, Toasted Macadamias*

*Classic Creme Brulee with Hazelnut Shortbread*

*White Chocolate and Raspberry Mousse with Honeycomb*

*Apple and Cinnamon Crumble Tart with Creme Anglaise*

*Lemon Tart with Creme Fraiche and Raspberry Salad*

*Dark Chocolate Tart with Griottine Cherries*

*Treacle Tart with Toffee Sauce and Toasted Hazelnuts*

*Strawberry Eton Mess with Brandy Snap and Strawberry Coulis*

*Berry Trio - Summer Berry Tartlet, Raspberry Creme Brulee, Vanilla Cheesecake with Fruit Coulis*

*Chocolate Trio - Dark Chocolate Tartlet, Chocolate Creme Brulee, White Chocolate Mousse and Raspberries Assiette*

*Gourmande Dark Chocolate Tartlet*

*Raspberry Creme Brulee*

*Lemon Mousse*

*Coffee or Tea served with a Selection of Petit Fours*