

Ad Hoc Catering

- for when you need it

A CHOICE OF THREE

- Pea and Feta Tartlet, Hazelnut
- Whipped Goats Cheese, Sweet Onion Confit, Toasted Brioche
- Lamb Spring Roll, Harissa Yoghurt
- Ham Hock And Smoked Cheddar Croquette
- Beetroot Falafel, Roasted Cumin Hummus, Dukkah
- Curried Sweetcorn Popadom, Chilli, Coriander
- Hot Smoked Salmon, Cream Cheese, Dill, Lime, Buckwheat Blini
- Filo Wrapped King Prawn, Orange and Chilli Emulsion

ON THE TABLE

Bread, Butter, Oil

TO START

- Duck Liver Parfait, Apple and Ginger Gel, Sourdough
- French Onion Soup, Cheesy Crouton
- Orange and Beetroot Cured Salmon, Celeriac Remoulade, Toasted Sourdough

FOR MAINS

(SERVED WITH A MIX OF SEASONAL GREENS)

- Rump of Beef, Horseradish Cream, Jus
- Pan Fried Sea Bass Fillet, Salsa Verde
- Roast Butternut and Sage Risotto
- Pork Belly, Cracking Crumble, Burnt Apple Puree, Jus

FOR DESSERT

- Honey and Almond Tarte, Yoghurt Sorbet
- Lemon Mousse, Meringue
- Chocolate Flower Pot, Cafe Mocha Mousse, Hazelnut

To Finish

Tea and Coffee
Petit Fours

£75pp

WEDDING
PACKAGE

SILVER

