

Starter Ideas

Warm salad of confit Gressingham duck

A salad of spring leaves with tender flaked duck served with a wild raspberry dressing

Smoked ham hock and root vegetable terrine, served with a celeriac and Pommery mustard salad

Haricot blanc soup

Served with crispy pancetta and white truffle oil

Hand dived scallops with confit pork and boudin noir finished with peppered pineapple salsa (£1 upgrade)

Martini prawn and crayfish cocktail with spiced marie rose sauce and lime

Beetroot marinated cured salmon, citrus crème fraiche and buckwheat bilinis with corn salad

Arbroath smokie pate with horseradish cream and sourdough croutes

Platter of olive pancetta, clear fennel and tomato Gazpacho and parmesan sable

Caramelized onion tartin watercress salad and honey and balsamic glaze

Roasted baby beets with Cherre au cendre (Ash rolled Goats cheese) and sprouting herb salad

Main Course Ideas

Slow roasted Rib eye of beef, grain mustard creamed potatoes Chantenay carrots and curly kale in a rich pinot noir and port sauce (1.50 upgrade)

Rump of new season lamb roasted in hay and served with ebyl wheat risotto and summer vegetables

Pot roast pork belly with crushed new potatoes creamed spinach and parsnip crisps

Plum glazed Spring chicken with Shropshire blue Delmonico potatoes and sautéed greens

Smoked haddock fish cakes with chipotle tomato sauce deep fried leeks

Roasted Halibut with beetroot risotto and sautéed samphire

Celeriac and portabella mushroom tart with snow peas green beans and podded peas

Pumpkin ravioli with toasted pumpkin oil pine kernels and roasted garlic

Desserts

Honey and Raisin cheesecake with spiced berries

Classic lemon tart with fruit garnish

Salted caramel and chocolate banana tart

A rich chocolate mousse, with a raspberry drizzle

French pear and raspberry tart



Purple Grape CATERING

