

# Sample Plated Menu

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## **Tinned Tuna**

Yellow fin tuna tartar served with soy caviar, orange & beetroot

## **Crispy Chicken Wings**

Braised, de-boned & fried chicken wings with a chicken & sesame sausage, pea puree & black pudding crumb

## **Mushroom Consommé (V)**

Chestnut agnolotti, black radish & shallot & in a light mushroom broth

## **Heritage Vegetable Salad (Vegan)**

Roasted Dymock Farm seasonal heritage vegetables, smoked almond pesto & beetroot

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## **Salsify Halibut**

Halibut oven roasted with a puffed rice, braised coco beans & salsify velouté

## **Lamb & Kohlrabi**

Rump of Dorset lamb, roasted kohlrabi, fire potatoes, confit tomatoes, asparagus puree & lemon oil

## **Norfolk Chicken**

Chicken breast, black garlic ketchup, mushroom, barbequed leeks & sautéed spinach

## **Dressed Pumpkin (Vegan)**

Roasted delicata pumpkin, chili & pumpkin jam, macadamia nut milk, hazelnut pesto & basil oil

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## **Rhubarb & Vanilla**

Poached rhubarb, feuille de brick, set vanilla custard & white chocolate aero

## **Poached Pear & Pineapple**

Conference pears poached in sweet wine & spices with chili & pineapple soup



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