



From the Farm

Ribeye of beef on saffron rice with pomegranate yogurt and micro coriander

Tom kha gai. Aromatic chicken balls in a coconut broth with coriander, spring onion on a bed of udon noodles

Mexican Mole chicken with wild rice and tostada fan

Beef cheek Bourguignon with smoked garlic pomme puree with horseradish cream

Soy and honey glazed pork belly bites on celeriac puree with a light chicken and anise broth (GF)

From the Field

Thai green vegetable curry with pea aubergine and lime leaf on a bed of cardamon rice (DF) (GF)

Confit of celery and pea soup, poached quail egg with chive cream (H/C) (V)

Cauliflower Mac n Cheese gratin with truffle oil crumble (V)

Green bean, feta and roast tomato with parmesan and balsamic reduction (V)

Tofu with soy and honey, Asian coleslaw and sesame dressing (Vv)

From the Sea

King prawn, smashed avocado, romaine lettuce with coriander (C) (DF) (GF)

Pan fried Dory, bok choy with teriyaki dressing and white sesame (H)

Grilled salmon fillet with gravadlax crust, pickled red cabbage with truffle mayonnaise (H/C)

Teriyaki salmon with black sesame, rice, carrot, pickles and pak choy (H/C)

Seared tuna, sesame egg noodles with Asian coleslaw and lime cream (H/C)

Sweet

Walnut and cranberry brownies with mascarpone cream and berry compote

Summer berry and mint mess with raspberry coulis

Sticky toffee pudding with pear, dates and a thin caramel sauce topped with whipped cream

Crumbled biscuit, vanilla mascarpone and blueberry compote

Mini panna cotta infused with kaffir lime leaf

Poached pear with star anise, Chantilly cream and hazelnut praline

For enquires please get in touch

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