



Piptree Catering



From the Farm

“Bang Bang” chicken croquettes with siracha and chive on bamboo

Southern fried chicken on waffle, Canadian syrup, smoked pimento

Beer braised beef brisket, coriander, pickled pink onion, pico de gallo, mini tortillas on lime stands

Honey, mustard and balsamic glazed pulled pork belly on gyoza tostada with tomato and coriander salsa

Fillet of beef on bamboo with hollandaise

Chicken satay skewers with a sweet cucumber, mirin and chilli dip (nut free)

Buttermilk fried chicken on waffle with maple syrup and pickles

Shredded duck, prune and walnut quenelle on sourdough shard

Fillet of beef with parmesan and beetroot pesto

Asian chicken croquettes with honey, soy, sesame and chilli in panko breadcrumbs and chilli jam

Pulled beef “bon bons” with hollandaise sauce

Fillet of beef on rosemary spears with a gentle rosemary and sea salt butter (£2)

Pulled jerk pork belly on gyoza tostada with mango and coriander salsa

From the Field

Parmesan cup with mascarpone cheese, candy tomato and walnut pesto

Gruyere, cheddar cheese and truffle croquettes in panko breadcrumb

Watermelon cup, cashew cream, mint chutney, buttered corn (Vv)

Wild mushroom, garlic, thyme bouchées with a hint of truffle (Vv)

Pickled anise onion, avocado, coriander on nori crisp (Vv)

Dolcelatte on sour dough toast with candied truffle and honey walnuts

Mini Moussakas – shortcrust pastry case filled with grilled Mediterranean vegetables and free range egg bechamel

Deep fried tortilla nacho with lime and chilli smashed avocado with pico de gallo (Vv)

Beetroot and parmigiana arancini with beetroot pesto on bamboo (V)

Root vegetable and coriander bhajis with chili jam (Vv)

Roast fig, blue cheese, caramelised red onion with fresh thyme (V)

From The Sea

Profiterole filled with salmon, dill, chive and lemon mousse

Teriyaki salmon on rosemary spears

Citrus cured sea bass, crème fraiche and lime caviar on blini

Soda battered cod, triple fried chips, pickle mayo

Gin and tonic infused smoked salmon served on blini with a light mascarpone and dill cream and edible flowers

Crab and avocado croustade with raspberry

Smoked haddock mousse profiterole with pea and mint salsa

Cod in batter, paprika chips with truffle mayonnaise served in mini espresso cups

Peppered mackerel with pomegranate and crème fraiche served on garlic crostini with chive

King prawn with feta, smashed avocado, lime and raspberry

Sweet

White choc chip and cherry brownie with mascarpone cream and berry compote (V)

Chocolate ganache profiteroles with salted caramel (V)

Lemon curd custard tarts with burnt meringue (V)

Mini scones with clotted cream and strawberry preserve (V)

Summer berry mess pots with raspberry coulis, cream and mint

(Most of our dishes can be made vegan, please speak to us about your requirements)

For enquires please get in touch

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