



To Start

Roast parsnip velouté, with girolles and thyme (V)

Warm salad of duck confit, Jerusalem artichokes with hispi cabbage and bacon

Salad of celeriac, glazed walnuts, pearl onions, Roquefort and pears (V)

Raspberry, vodka and blueberry cured salmon with dill crème fraiche and sour dough toast (F)

Saffron risotto, buffalo mozzarella, crispy sage (V)

Grilled mackerel, samphire, lime and chilli (F)

Black pepper crusted beef carpaccio, rocket pesto, Sardinian tomatoes

Main

Rack of lamb, braised lamb shoulder, Heritage carrots, boulangère potatoes

Fillet of beef, potato terrine, sprouting broccoli, green peppercorn sauce

Free range chicken supreme, potato terrine, puffed pearl barley, pancetta crumb, tarragon puree, red wine jus

Free range chicken, violet artichokes, young leeks, lemon thyme, roasting juices

Barbury duck breast, roasted garlic pomme puree, sautéed greens, cherry

Roast cod with truffle mash, porcini sauce, leek hearts and trompettes (F)

Sea bream fillet with Tuscan white bean stew (F)

Tagliatelle with butternut squash, pine nuts and golden raisins (V)

Colston Bassett arancini, creamed spinach, port poached pear and toasted walnuts (V)

Grilled John Dory, Parmesan gnocchi, girolles and baby spinach (F)

To Finish

Lemon and ricotta cheesecake, passion fruit

Kaffir lime leaf panna cotta with tropical fruit salad

Warm chocolate fondant, chocolate ice cream

Prune and Armagnac tart, crème anglaise

Caramelised pineapple, yogurt, chilli and lime

Crème fraîche semifreddo, edible flowers, citrus and hazelnut praline

Passion fruit meringue, coconut ice cream and caramelised mango

Sliced seasonal fruit

British and continental cheeses
(available)

For enquires please get in touch

0203 189 1634

07923 339 982

info@piptreecatering.com



Piptree Catering