

PURPOSE CATERING
SAMPLE MENU

3 COURSES DINNER

Starter

Burrata from Puglia & winter tomato salad Provencal style
Basil & pine nut pesto, toasted sourdough

Beef Tartare, Quail Yolk with butter toasted Sourdough

Pigeon fillet, squash puree, sauteed forest mushroom with tarragon
and game jus

Cornish sea bass ceviche
Avocado, green apple & cucumber salsa

Rare seared Yellowfin tuna rolled in fine garden herbs
Lightly spiced crushed avocado

Scallop Carpaccio with ceviche dressing and Caviar

Mains Course

Stuffed Bell peppers with ragu of black beans, rice, peas, sun dried red pepper
and dried black berries served with Smoked Paprika Veloute (vegetarian)

Supreme of Guinea Fowl, Honey roasted celeriac puree, Roquefort Gratin and wild mushroom sauce

Roasted Turkey, Honey Glazed root vegetables, roasted potatoes, Stuffing and Cranberry Gravy

Dry Aged Rib eye served Dauphinoise potatoes, Rocket balsamic and parmesan salad, Green peppersauce (other available)

Braised beef cheeks in red wine and jus, Buttery Savoy cabbage and baby carrots served with Confit garlic Mash

Braised pork belly, caramelised Bramley puree, charred hispy and confit garlic pomme de terre

Poached fillet of cod with creamy butterchive sauce, braised baby gem, Celeriac rosti and Pilaf Rice

Pan Roasted Monkfish tails with Scallop proe Velouté serve with Pomme vapeur and Greenbean

Desserts

Classic apple pie served with cinnamon toffee sauce and Chantilly cream, toasted Pecans

Strawberries & fruit of the forest Eton mess

Chocolate Fondant with raspberry coulis and Vanilla ice cream

Sticky toffee pudding with toffee sauce served with Vanilla mascarpone

Cheese selection with hand baked biscuits & fruits chutney