

PURPOSE CATERING

SAMPLE MENU

BUFFET

Sweet tomato & red pepper Gazpacho

Cauliflower and Truffle cream soup

Parmesan biscuit, Roquefort cheese

Focaccia Fait maison

San Marzano tomato, pepperoni, mozzarella & basil Provencal tart

Datterino tomato & Basil salad with extra virgin olive oil

Grilled courgette and Halloumi warm salad with coconut tzatziki and walnuts

Smoked duck salad with raspberries dressing

Cornish sea bass ceviche with avocado & green apple

Toasted fregola pasta with cucumber tomato & raisin salad, fresh basil & mint

Fragrant Sicilian aubergine & fig Caponata with Mozzarella di Buffalo

Crusted Scottish salmon served with Salsa Verde tomato and cucumber salad

Pan roasted Cornish cod filet, Petit pois a la francaise with white wine sauce

Corn fed chicken Supremes with Celeriac puree and roasted jus

Thinly sliced roasted beef with green asparagus & salsa Verde

Braised Pork Belly with Bramley apple puree

Braised Welsh lamb shoulder served with couscous

Slow cooked beef cheeks in red wine

SIDE/CARB

Charred tender stem Broccoli, confit garlic and toasted oats

Roasted new potatoes with brown butter and Garlic

Creamy Mash potatoes, Plain or with Confit garlic

Charred asparagus with lemon, olive oil and sherry vinegar

Roasted spiced sweet potatoes, crème fraîche, harissa & garlic aioli

Truffled Gratin Dauphinois

Pilaurice

Safranrice

Truffled Macand Cheeses

Cheeses selection with hand baked biscuits and fruits chutney

Hazelnut & redfruit Financier

Soft Seville orange & olive oil cake

Braeburn apple tart, pecannuts with vanilla ice cream

Chocolate brownies with crème Anglaise

Traditional Tiramisu