COLETTE & CO CATERING

SAMPLE BOWL FOOD MENU

CONFIT HERITAGE TOMATO SALAD
buffalo mozzarella, basil pesto

GRILLED HALLOUMI
organic quinoa, roasted Mediterranean vegetables, pomegranate

CHILLED PEA AND MINT SOUP
parmesan custard, toasted sourdough

DEVON CRAB AND PRAWN COCKTAIL
baby gem, apple and Bloody Mary cocktail sauce

GIN CURED SALMON
beetroot compote, citrus puree, dill

SUSTAINABLE TUNA
black olive, dried tomato, green beans, poached quails egg

OMELETTE 'ARNOLD BENNETT'
fluffy eggs, smoked haddock,hollandaise sauces, emmental, chives

CORNISH FISH STEW
crustacean juices, gurnard, pollack, hake, rope grown mussels, crab rouille

COD GUJOUNS AND CHIPS
battered cod, hand-cut chips, tartare sauce

SALTMARSH LAMB SHOULDER
Jersey Mids, garden peas, aged Jerez, meat juices, mint

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan

Colette & Co Catering

BABY LANCASHIRE HOT POT
slowly braised lamb in a red wine jus, glazed carrots, topped with crispy sliced potaoto

CONFIT DUCK SALAD
rocket, dandelion, fennel, pomegranate, toasted hazelnuts, pickled cherries, walnut oil

RETRO ROAST DUCK IN ORANGE SAUCE
baby lemon and rosemary roast potatoes, peas Bonne Femme

SPICED BUTTER CHICKEN
mini chapati, raita and lime pickle

MOROCCAN CHICKEN MEATBALLS
rose harissa, tabbouleh, mint, preserved lemon, pomegranate molasses

LEMON AND ROSEMARY ROAST CHICKEN
baby roast potatoes, glazed carrots, sage stuffing and white wine gravy

ABERDEEN ANGUS BEEF SLIDER
apple Wood Cheese, streaky bacon, chipotle mayonnaise

SLOW ROASTED CHINESE SPICED BBQ SHORT END OF BEEF RIB
chilli noodles and green papaya salad

SCOTCH EGSS
black pudding minced pork rillette, poached egg, herb crumble

BEEF BOURGUIGNON
parsnip mash, mushrooms, lardons, Burgundy gravy

GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan

Colette & Co Catering

BABY GAME PIE
Montgomery cheese mash, wilted spinach and madeira jus

PORCINI MUSHROOM RAVIOLI
cream, truffle and mushroom sauce, parmesan shavings

BABY LOBSTER LASANGNE

LINGUINE CARBONNARA
classic egg and bacon sauce, parmesan shavings

SWEET POTATO QUINOA FAFATEL (VG) (GF) (DF)
rose Harissa, shaved red onion, sour pickle, preserved lemon, Tahini dressing

MISON SUGAR SNAPS (VG) (GF) (DF)
Chinese leaves, radishes, honey, sesame

DAHL
orange lentils, onion bhaji, lotus root, spinach, coriander, cucumber raita

VIETNAMESE TOFU SLAW (VG) (GF) (DF)
carrots, mung bean sprouts, baby spinach, kale, edamame beans, stir fried spicy tofu, crisp shallots, peanuts, lime & sriracha dressing

FREEKEH ROYALE (VG) (GF) (DF)
figs, apricots, saffron, parsley, mint, coriander, pomegranate molasses

Colette & Co Catering

SWEET THINGS

WHITE CHOCOLATE PANNA COTTA
yoghurt, vanilla, smashed blackberries

SUMMER POSSET
gooseberry & lemon curd, Moscato d'Asti, vanilla seeds, macadamia crumble

MINI MESS
scarlet berries, meringues, clotted cream
PEACH MELBA SUNDAE

peach curd, sour cheesecake, baked white peaches, orange blossom honey, smashed raspberries, candy floss

POT au CHOCOLAT
Tarroco orange, Cointreau, pine nut shortcake

RHUBARD & CUSTARD CRUMBLE
spiced poached Yorkshire rhubarb, rich custard, crumble crust

BANOFFEE CHEESECAKE
Tiramisu Sundae
Espresso, Amedei chocolate, Marsala, unpasteurised mascarpone

THE CONE
Passion fruit and strawberry mousse topped with whipped cream and almonds
Chocolate Mousse with Poached Boozy Berries (GF) (can be made VG, DF)
Pears Poached in Mulled Wine (VG) (DF) (GF) served with Clotted Cream or
(Salted Caramel Ice Cream (VG) (DF) (GF)