COLETTE & CO CATERING

SAMPLE AUTUMN DINNER MENU

SEPTEMBER • OCTOBER • NOVEMBER

Starters

Smoked Cotswold venison, pickled mushrooms, puffed rice and parsley dressing (GF, DF)

Caramelised carrot and cumin soup with cumin oil (V,GF)

Terrine of spiced game with pain d'épices crumb and black cherry chutney (DF)

Gin cured chalk trout with salted fennel, turmeric mayonnaise and dill dressed cucumber (GF, DF)

Sweet potato and squash croquette with red pepper dressing and rocket (V, DF)

Wood pigeon boudin with red cabbage purée, char roasted kohlrabi and hazelnut pangritata

Main courses

Roast Cornish hake with Swiss chard, rösti potato and kelp butter sauce (GF)

Cotswold venison haunch with roasted carrot and pistachio crumb, beetroot ketchup and Cotswold gold mash

Parsley and Parmesan polenta with roasted courgette and salsa verde (V, GF)

Corn-fed chicken breast with sweetcorn purée, sautéed new potatoes, sherry roasted onion, cavolo nero and pickled girolles (GF)

Butternut squash and sage risotto with crispy sage (VG, GF)

Stuffed Torbay sole with shrimp and cucumber beurre blanc, wilted greens and fondant potato (GF)

Desserts

Port roasted fig and ginger cheesecake with port syrup and orange sorbet

Autumn blackberry and apple mousse with shortbread crumb and vanilla ice cream

Douglas fir panna cotta with lemon gel, peanut butter cake and raspberries

Chestnut parfait with rosemary poached pears and coco syrup (GF)

Tonka bean crémeux with milk ice cream (GF)

Raspberry and custard tart raspberry sauce

Freshly brewed coffee, tea, fruit infusions & petit fours

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