COLETTE & CO CATERING

SAMPLE CLASSIC DINNER MENU

Starters

Confit duck croquette with iced lettuce, blood orange gel and pickled vegetables

Home cured Scottish salmon with crème fraîche, dill oil and caviar (GF)

Heritage beetroot with whipped beetroot pickle liquor and onion ash (V, GF)

Mackerel with rhubarb, scorched cucumber with a spring onion and cucumber dashi (GF, DF)

Roasted artichoke, carrot and smoked almond salad with aged Parmesan and sherry caramel (V, GF)

Beef tartare with charcoal oil, salt cured egg yolk, chestnut mushroom and dripping crouton (DF)

Main courses

Lamb loin with dauphinoise potato, roasted carrot purée, wilted greens and rosemary jus (GF)

Roasted chalk trout with cauliflower purée, fondant potato, wilted greens and smoked almond pesto (GF)

Twenty four hour braised Shorthorn beef feather blade with celeriac purée, pommes Anna, buttered cabbage and red wine jus (GF)

Butternut squash and chestnut mushroom tart with whipped crème fraîche (V)

Curried Cornish monkfish with lentil dhal, spinach pakora and mint yoghurt (GF)

Roasted Aylesbury duck breast with beetroot ketchup, sauerkraut, rösti potato and a soy and honey jus (GF)

Desserts

Treacle tart with raspberry ripple ice cream

Set white chocolate brûlée with milk ice cream and blackberry purée (GF)

Decedent triple chocolate brownie with crème fraîche and poached cherries (GF)

Caramelised apple tarte Tatin with vanilla ice cream

Blackcurrant cheesecake with blackcurrant sorbet

Raspberry and vanilla Mille-feuille

Freshly brewed coffee, tea, fruit infusions & petit fours

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