Colette & Co Catering

SAMPLE SPRING DINNER MENU

MARCH • APRIL • MAY

Starters

Cured Cornish guilt head bream with sesame lavash and a cucumber and jalapeno salsa

Grilled English asparagus with tarragon crispy egg and truffle emulsion (V)

Mediterranean vegetable and goats' cheese tart with iced fennel and basil pesto (V)

Spring chicken and foie gras terrine with pickled girolles, crispy chicken skin and parsley oil (GF, DF) **£2.00

Ham hock and rabbit boudin with apricot ketchup, sourdough wafer and picked shoots

Treacle marinated Scottish salmon with lime and ginger marshmallow, soy dressing and crispy ginger (GF, DF)

Main courses

Pepper crusted Cotswold beef pave with roasted garlic and thyme layered potato, onion purée and watercress oil (GF)

Oven roasted Cornish hake with a saffron white bean cassoulet and black cabbage (GF)

Chargrilled broccoli with salted lemon and chilli dressing, and stout poached pearl barley (V)

Roasted sea trout with crushed champ potatoes, wilted greens, iced fennel tops and a white wine and lovage sauce (GF)

Roast rump of lamb with pea and mint fricassee, charred baby gem and Cotswold gold mash (GF)

Roasted leek roundel with crispy potato, nettle and chilli dressing and hazelnut pangritata (V)

Desserts

Dulce de leche cheese cake with espresso jelly and caramelised banana

Blood orange and passion fruit Pavlova (GF)

Yorkshire rhubarb and buttermilk panna cotta, poached rhubarb, oat granola and nasturtium oil

Lemon posset with biscotti crumb and kiwi salsa

Dark chocolate sabayon tart with salted caramel ice cream

White chocolate mousse with soused blackberries and a ginger crumb

Freshly brewed coffee, tea, fruit infusions & petit fours

*(Items with a ** are subject to a per head supplement)*

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