Colette & Co Catering

SAMPLE SUMMER DINNER MENU

JUNE • JULY • AUGUST

Starters

Cumin roasted carrot and courgette salad with pickled girolles and a pistachio, basil dressing (VG, GF)

Tomato tarte Tatin with whipped goats' cheese and black olive caramel (V)

Salted mackerel, wasabi potato salad, pickled kohlrabi and nasturtium leaf (GF, DF)

Darjeeling tea cured salmon with sushi nori, iced tea dressing and a spring onion and radish salad (GF, DF)

Picked ham hock with set green pea mousse, violet mustard and sourdough crumb

Chargrilled peach with smoked duck, salsa verde and salted pecans (GF, DF)

Main courses

Roasted Cornish cod with summer truffle mash, leek and green pea fricassee and a chive and caviar sauce (GF)

Pressed belly of new season lamb with smoked aubergine purée, Cotswold gold mash potato, wilted greens and provençale jus (GF, DF)

Cornish guilt head bream with a tomato and olive tart and an artichoke and rocket dressing (DF)

Summer vegetable and butter bean stew with bocconcini and salsa verde (V, GF)

Pancetta wrapped pork tenderloin with braised baby gem, white bean and potato fricassee and nasturtium oil (GF)

Giant couscous and feta stuffed peppers with pepper coulis and herb dressing (V)

Desserts

Crème fraîche mousse with gooseberry jelly and compote, and raspberry meringue (GF)

Black forest Bakewell with cherry sorbet

Passion fruit and white chocolate cheesecake with mango gel and coconut ice cream

Roasted strawberry and basil Pavlova (GF)

Pimms jelly with red berry and cucumber salad (GF, DF)

Chocolate orange crémeux with thyme candid orange and lavosh cracker

Freshly brewed coffee, tea, fruit infusions & petit fours

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