# Colette & Co Catering

## SAMPLE WINTER DINNER MENU

JUNE • JULY • AUGUST

### Starters

Pork shoulder croquette with burnt apple sauce and pickled shoots

Jerusalem artichoke soup with lovage oil (V, GF)

Roasted beetroot with Oxford blue cheese, watercress gel and hazelnut pangritata (V)

Pomegranate cured Arctic char with horseradish cream, watercress and pickled radish (GF)

Guinea fowl boudin with pickled kohlrabi, tarragon mayonnaise and crispy kale (GF)

Cornish sole galantine with curry salted cauliflower and a caper, raisin and pomegranate dressing (GF)

### Main courses

Roasted monkfish with artichoke purée, sautéed potato, rainbow chard and salsa verde (GF)

Guinea fowl with celeriac purée, rosemary potato pave, sprout tops and wild mushroom jus (GF)

Roasted Aylesbury duck breast with red cabbage ketchup, potato rösti, kale and blackberry sauce (GF)

Celeriac and honey tarte Tatin with chestnut salsa verde (V)

Cornish hake with braised baby gem, potato pave, charred leek and a caviar tartare beurre blanc (GF)

Spice roasted cauliflower steak with caper raisin and pomegranate dressing (V, GF)

### Desserts

White chocolate brûlée with poached Yorkshire rhubarb (GF)

Passion fruit and raspberry Pavlova (GF)

Dulce de leche panna cotta with pickled apple and sugared pecans (GF)

Spiced pineapple tarte Tatin with coconut sorbet

Chocolate mousse bar with blood orange and meringue (GF)

Maple curd bavarois with walnut granola and poached pear

***Freshly brewed coffee, tea, fruit infusions & petit fours***

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