

# Plated menu 2021

## Canapés

*Please choose four*

---

Wild mushroom and truffle arancini, Parmesan cream (V)(M, G, E)

---

Marinated tofu and pickled ginger (Ve) (S, SE)

---

Smoked salmon and dill mousse croustade (F, G, M)

---

Crispy black truffle stuffed gnocchi, warm cheese fondue (V)(E, G, M)

---

Goats cheese and red onion marmalade tartlets (V)(E, G, M)

---

Rare seared beef, Asian slaw and crispy shallots (E, G)

---

Tapenade, roast cherry tomato and artichoke crostini (Ve)(G, GFA)

---

Rare seared tuna, wasabi peas Asian cress and a wakame sprinkle (F, E)

---

## Plated starters

*Please choose one*

---

Stilton, red wine poached pear and watercress salad with a smoked almond and parsley dressing (V)(M, S, N)

---

Goat's cheese and roasted red pepper tart with rocket and shallot salad and V black olive dressing. (V)(M, E, S, G, GFA)

---

Roast heritage beetroot, red onion and barrel aged feta salad, honeyed walnuts, croutons and Balsamic dressing (V)(S, N, G, GFA)

---

Salad of quinoa, roasted artichoke and peppers, grilled aubergine and courgettes with rocket leaves and roast tomato vinaigrette (Ve) (NA)

---

Potted salmon with a pea shoot and radish salad, lemon and dill dressing and Melba toast (M, F, G, GFA)

---

Smoked mackerel escabeche, garlic and parsley oil (F, S)

---

Smoked salmon mousse, pickled cucumber, fennel, pea shoots and Violetta crisps (F, M, S)

---

Bresaola, celeriac remoulade with baby capers, cornichons and micro celery (C, S, E)

---

Smoked chicken breast, apple and celeriac slaw with toasted walnuts, croutons and a tarragon, grain mustard dressing (C, Mu, S, E, G, GFA)

---

Pressed ham hock and smoked duck terrine, pickled walnuts with red current sauce and crostini (S, G, N, GF)

---

**Allergens key:** E – egg, M – milk, G – gluten, GFA – gluten-free available, S – sulphites, F – fish, N – nuts, SE – sesame, SOY – soybeans, CR – crustaceans, C – celery, Mu – mustard, L – lupin, MO – molluscs, P – peanuts, NA – no allergens, V – vegetarian, Ve – vegan

# Plated menu 2021 *continued*

## Mains

Please choose one

---

Roast cepe's and salsify with Jerusalem artichoke puree, garlic crisps with watercress and black truffle dressing (Ve) (NA)

---

Stuffed baby peppers with quinoa, rocket and salsa verde (VE) (NA)

---

Roast salmon, sautéed gnocchi with baby spinach chorizo and a garlic butter (M, F, E, G)

---

Roast cod, horseradish mash, Savoy cabbage and caper butter (M, F)

---

Free range chicken breast, lemon thyme risotto cake, Calvo Nero with slow roast tomato and shallot jus (M, C, S, G, GFA)

---

English lamb rump, Boulanger potatoes, garlic creamed spinach with a port jus (M, C, S)

---

Braised feather blade of beef, dauphinois potatoes, roast heritage carrots with red wine jus (M, S, C)

---

Pork fillet saltimbocca, olive crushed potatoes, Calvo Nero and sage butter (M)

---

Confit duck leg, fondant potato, braised red cabbage, morcilla black pudding and redcurrant jus (M, S, G)

## Plated desserts

Please choose one

---

Glazed lemon tart, clementine sauce and Chantilly cream (V) (M, E, G, S, GFA)

---

Sticky toffee and apple tart, vanilla ice cream and calvados sauce (V)(E, G, M, S, GFA)

---

Chocolate and orange tart, Cointreau and orange sauce and Chantilly cream (V)(M, E, S, GFA)

---

Roast English plum and lemon posset with ginger crumble topping (V)(M, G, GFA)

---

Dark chocolate box, salted caramel mousse and caramel sauce (V) (M)

---

Chocolate tiramisu cup (V)(M, S, G)

---

Passion fruit crème brullee (V)(M, E)

---

Chocolate brownie and vanilla ice cream (M, G, E, N, GFA) (VE option available)

---

Pavlova with seasonal fruit and Chantilly cream (V)(M, E)

---

**Allergens key:** E – egg, M – milk, G – gluten, GFA – gluten-free available, S – sulphites, F – fish, N – nuts, SE – sesame, SOY – soybeans, CR – crustaceans, C – celery, Mu – mustard, L – lupin, MO – molluscs, P – peanuts, NA – no allergens, V – vegetarian, Ve – vegan

# Plated menu 2021 *continued*

---

## About our food

All our meat is ethically sourced, free range and british and our milk is organic and all our eggs are british and free range. Our bread comes in daily from The Bread Factory. 'Yes Chef' supply us with fresh fruit and vegetables and we champion British produce where possible.

---

## Terms & conditions

Please note that we will need to take a non-refundable 35% of the quoted price on booking an event. Pink Food Ltd will take this payment as the official agreement between Pink Food Ltd and the client. Then 35%, 6 weeks before the event and the remaining amount payable no later than 7 days prior to the event date. Final numbers and dietary requirements of guests must be confirmed no less than 10 days before the event and cannot be reduced within seven days of the event. Any extras consumed at the event need to be settled on the day by debit or credit card.

SAMPLE