

Sample plated à la carte menu

Starters

Torn buffalo mozzarella with Serrano ham, marinated artichokes, pesto dressing and micro basil

Pressed ham hock terrine with Piccalilli dressing and a parsley and cornichon salad

Seared salmon carpaccio and salmon tartare with crushed peas and wasabi mayonnaise with a roasted garlic and soy dressing

Fillet of beef carpaccio with rocket, Parmesan, sea salt flakes and extra virgin olive oil Smooth chicken liver pate with a roasted red onion jam, peppery leaves and ciabatta crisps



Mains

Black onion seed crusted salmon fillet with fine green beans, beetroot mash and a chive and Pernod beurre blanc

Roasted free-range chicken breast with Parmesan and panko crusted potato croquette, wedge salad and Caesar dressing

Roast English lamb rump, creamed cabbage, Boulanger potatoes and red wine jus

Confit duck leg with white bean cassoulet, fried sage crumbs and Calvo Nero



Desserts

Dark chocolate tart with white chocolate shards and English raspberries

Classic Tiramisu

Spiced ginger and orange pears with brown sugar meringue and softly whipped cream

English raspberry pannacotta with Amoretti crumble topping

Cheese board of Keen's Cheddar Brie and Stilton with house chutney, crackers, celery and grapes

All menus include warm seeded rolls and coffee at the end of the meal.

From £45 per person + Vat

Please note all our food is made in-house and our meat is British free-range.
Pink is very flexible so please do contact us with any special requests.

A minimum spend may apply if your numbers are less than 50 people.

All our prices may be subject to change in line with food costs and inflation.



eat &
drink with
pink

Pink Food, resident caterers at Cecil Sharp House, work closely with the venue's events team to deliver exceptional food and customer service for your event. Please note that all of the prices listed above are subject to VAT at the current rate and are from March 2014. You will be advised of any variations in availability or price, should circumstances dictate, upon booking.

jessica@efdss.org
www.pinkfood.co.uk
