

# REALLY DELICIOUS

CATERING & EVENTS

## Festive 3 Course Luxury Menu

### Starters

Vodka & Beetroot Gravadlax, Lemon Balm, Sourdough Toast  
Juniper & Armagnac Rustic Terrine, Cumberland Sauce, Rye Toasts  
Crowdie, Roast Pear, Caramelised Hazelnut, Preserved Orange & Radicchio V  
Harissa Sweet Potato Soup, Coconut Yoghurt, Coriander Vgn

### Mains

Sage Pesto Crusted Turkey Fillet, Roast Pan Carrots, Rosemary Garlic Potatoes, Crushed Sprouts,  
Chianti Glaze  
Duo of Roast Salmon & Pan Seared Seabass, Gratin Potatoes, Garlic & Spinach Puree,  
Crispy Shallots (+£5 pp)  
Truffled Gnocchi, Woodland Mushrooms, Roast Leek, Tenderstem Broccoli, Artichoke Puree V  
Roast Sweet Potato, Pumpkin Puree, Braised Puy Lentils & Chermoula Vgn

### Desserts

Espresso Crème Patisserie Filled Profiteroles, Bitter Chocolate Sauce, Hazelnut Brittle  
Scottish Cloutie Dumpling, Caramel Sauce, Rum Mascarpone  
Pannacotta with Macerated Star Anis Clementines  
Coconut & Cardamon Baked Rice, Mango & Pineapple Compote, Passionfruit Syrup  
(Vgn available)

### Tea & Coffee & Petit Fours

V Vegetarian Vgn Vegan

\*Gluten Free available upon request – please enquire

This is just a sample menu, we are more than happy to work with the client to create a menu  
bespoke to their requirements