foodAmour
BESPOKE CATERING

MENU

STARTER

Cured Trout, Brown Butter Mayonnaise, Rhubarb Infused Ponzu and Rhubarb.

Wild Salmon Tartare with Avocado-Wasabi Mousse and Furikake Tuile

Lobster Risotto and Truffle Jus.

Pan Fried Scallops, Confit Belly of Pork, Apple and Crispy Pork Skin.

Caramelised Fillet of Sole on a Bed of Baby Spinach with Crispy Shallots and Leeks.

Duck and Chicken Liver Parfait, PX Jelly, Quince Chutney, Crispy Chicken Skin and Toasted Brioche.

Foie Gras Pannacotta, Green Bean Salad, Apple and Calvados Jelly.

Nduja Sausage and Burrata Tortellini with a Sage Butter Sauce.

Comte Cheese Souffle Baked with Comte and Chive Sauce.

Cep Ravioli, Walnuts and Sage Butter.

Salad of Burrata, Blood Orange, Fennel, Treviso Radicchio and Pine Nut.

ALL SERVED WITH HOUSE BAKED BREAD AND BUTTER OR HOMEMADE FOCACCIA

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MAIN

Slow Cooked Fillet of Beef, Rib Meat Cigar, Potato Rosti and Horseradish with Glazed Vegetables.

Treacle Cured Fillet of Beef, Marmite Butter, Herb Emulsion, Brisket Ragout with Stuffed Portobello Mushroom, Crispy Potato Mille Feuille and Red Wine Jus.

Cote de Boeuf, Cep and Parmesan Cigar, Potato Rosti, Seasonal Vegetable and a Rich Jus.

Venison Loin, Braised Potatoes, Celeriac and Horseradish Puree, Wild Mushrooms, Venison and a Cognac Sauce.

Pan Fried Venison Loin, Venison Cigar, Butter Poached Star Anise Carrots, Sprouting Broccoli, Parsnip Puree, Potato Fondant and Red Wine Jus.

Pan Roasted Magret de Canard, Duck Leg Bonbon, Forced Rhubarb, Parsnip Puree, Braised Baby Carrots, Crispy Potatoes, Shallot Confit, Micro Chard, Duck Glaze.

Roasted Guinea Fowl Supremes, Crispy Thighs, Pomme Rosti, Seasonal Vegetables and Sherry Hollandaise.

Turbot Filet with Café de Paris Butter, Cracked Coriander Potatoes and Samphire.

Pan Seared Halibut, with Courgettes and Carrot Ribbons, Serrano Ham and a Lemon and Dill Sauce.

BBQ Hasselback Butternut Squash with Sage Salsa Verde.

BBQ Harissa Aubergine with Sheep Labneh and Zhoug.

Pithivier of Potato, Portobello Mushroom and Gruyère, Braised Leeks and Mushroom Bisque.

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DESSERT

Chocolate Fondant, Nougatine Biscuit, Toffee Sauce and Vanilla Ice Cream.

Chocolate Cremeux, Lime Butterscotch and Hazelnut Ice Cream.

Mini Flaming Cinnamon Crème Brulee, Mini Chocolate Fondant and Mini Tart Tatin.

Tonga Bean Pannacotta with Poached Rhubarb, Ginger Wine Jelly and Honeycomb.

Poached Yorkshire Rhubarb with Vanilla Crème Fraiche, Blood Orange, White Chocolate and Almonds.

Slow Roasted Pineapple in Rum and Vanilla Syrup, Pineapple Jelly and Buttermilk Sherbet.

Chai Poached Pear with Spicy Hazelnut Oat Crumble, Caramel Sauce and Vanilla Ice Cream.

Lemon Treacle Tart and Mascarpone Ice Cream.

Apple Tart Tatin, Cinnamon Ice Cream and Mini Toffee Apple.