

piccalilli catering



starters

A Round of Roasted Asparagus with Foaming Hollandaise

Marinated Red Mullet Fillet Pan fried with Pureed Potatoes and a Fish Sauce, and Crispy Onions

Scotch Salmon Civiche with Fresh Chilli, Lime and Spring onion

A Salad of Tomatoes with Roasted Peppers and Buffalo Mozzarella, served with Black Pepper and Extra Virgin Olive Oil

Trio of Fish: Haddock Fishcake, Warmed Smoked Salmon and Poached Tout served with a Tartare Sauce

Slices of Barbury Smoked Duck with a Salad of Wilted Green Vegetables and a petit Duck Spring Roll Served with a Black Bean Dressing

Ham and Parsley pressed Terrine served with a Spiced Piccalilli Dressing and Crustini

Paupiette of Sole Poached with Noilly Pratt Served with a Caper, Potato, and Dill Salad

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main courses

Scottish Sirloin of Beef Roasted Pink, with a Blue Cheese Dressing French Beans, Roasted Shallots and Rosti Potatoes (4.50 supplement)

Breast of Barbary Duck Roasted Pink with Roasted Aubergine Caviar, Pan fried Polenta and a Light Tomato Sauce

Poached Scotch Salmon with Traditional Salad Nicoise and French Dressing

Tuna Fillet Pan fried Pink with Marinated Mushrooms and Spinach served with a Teriyaki and Garlic, sesame seed Sauce (£3.50 supplement)

Roasted Guinea Fowl Roasted with Foie Gras butter and Served with Lentils and a Salad of Baby Watercress and Sherry Vinegar

Sea Trout Roasted with Fennel, Barlotti Beans, Garlic, preserved Lemon and Cumin Served with a Cucumber and Spring onion salad with Wild Rocket

Rack of Welsh Lamb with a Onion Tart Tatin and Rich Red Wine Gravy, and Seasonal baby Vegetables

Corn Fed Chicken with Pea, Mint and Bacon Risotto served with Ham Crisps

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desserts

Plum and Almond Tart served with Amaretto custard and Vanilla Ice Cream

Meringue with Poached Seasonal Fruit with Chantilly Cream

Trio of Chocolate (chocolate Mousse, Chocolate Brownie and Chocolate Tart)

Tarte au Citron with a Sweet Cherry compote and Lemon Sorbet

Traditional French Apple Tart with a Cognac and Maple Syrup Sauce and Clotted Cream

Rhubarb Crème Brulee with Cookies and Ice Cream

Passion Fruit Mousse with Posoa (Passion fruit spirit)

White Chocolate Mousse served with a sorbet

Seasonal Berry Mille Feuille with Cracked Black Pepper and Vanilla Ice Cream

Traditional Trifle served in a cocktail Glass with Shortbread