

# The Pastry Chef



## Main Menu Items

Please choose the items you would like from the lists below. Each of the starters, mains, pasta and desserts can be made to be small to meet the amount of courses you would like for your dinner. Some items may need pricing on the day\*. Please see the sample menu and prices below.

### Canapés

Red onion and feta tarts (GF), Courgette and red onion Bhaji (GF)  
Spicy Rice Balls (GF), Panko fried brie cheese  
Mozarella, basil, tomato (GF), Cream cheese stuffed dates with parma ham (GF)  
Panko fried courgette sticks, Marinated king prawns with mange tout skewers (GF)  
Mini croque monsieur, Mini beef burger with chilli jam  
Whole grain mustard mini sausages, Filo wrapped prawns  
Goats cheese bon bons (GF), Spicy chicken bon bons (GF)

### Amuse Bouche

Chefs special of the day

### Sorbet's

Mint, Lime, Basil, Raspberry, Lemon, Mango



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## Starters

Smoked salmon parcel, cream cheese, pea puree, pickled cucumber (GF)  
Grilled nectarine/peach or pear salad, mozzarella, tomato and balsamic glaze (GF)  
Beetroot, goats cheese, heritage tomatoes (GF)  
Puff pastry goats cheese tart  
Ham hock terrine, pickled vegetables (GF)  
Feta cheese and grapefruit salad  
Vegetable terrine, celeriac and chilli dip (GF)  
Mixed seafood salad, tarragon oil (GF)  
Blowtorched Mackrell fillet, Thai lime dressing, white radish (GF)  
Various soups (GF)

## Pasta

Spinach & Ricotta ravioli, sage and butter sauce  
Tagliatelle fongolli  
Tagliatelle with wild mushrooms  
Penne Pasta with tomato sauce  
Penne pasta with feta cheese, cherry tomatoes and mint  
Ravioli of salmon and ricotta  
Linguine with tuna, olives and chilli  
\*Lobster Ravioli, seafood sauce



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## Main Courses

### Meat

Confit duck leg, fondant potato, carrot puree and asparagus (GF)  
Sous vide pork loin, onion croquette & tender stem broccoli (GF option)  
\*Lamb Rump, dark cabbage, carrot, courgette spaghetti, jus (GF)  
Chicken breast, parma ham, stilton stuffed portobello mushroom (GF)  
\*Fillet of beef, Pomme puree, red pepper jus (GF)

### Vegetarian

Butternut and carrot risotto, parmesan, crispy shallot  
Mini Mushroom wellington, spinach, mushroom ketchup (GF) (vegan)  
Puff pastry goats cheese tart, red onion chutney  
Vegetable Wellington, Celeriac Puree, sauce vierge

### Fish

\*Fillet of Turbot, baby leeks, cauliflower puree (GF)  
Poached Scottish Salmon, butter sauce, basil (GF)  
Cod Loin, cider poached cabbage, ceps (GF)





## Desserts

Pre dessert of Greek yoghurt, mango and passion fruit

Dark Chocolate Delice, Maple syrup ice cream (GF)

Elderflower panna-cotta, fresh fruits (GF)

Sticky toffee pudding, bourbon toffee sauce (GF)

Dark chocolate brownie, chocolate sauce and vanilla ice cream (GF)

Fresh fruit pavlova, coulis (GF)

Black Forest Sponge, cherries, cherry sorbet (GF)

Classic Lemon Tart, clotted cream

Raspberry cheesecake, fresh fruits, whipped white chocolate ganache (GF)



## Example 8 course menu

Red onion and feta tarts (GF)

Courgette and red onion Bhaji (GF)

Spicy Rice Balls (GF)

Gaspacho

Grilled nectarine/peach or pear salad, mozzarella, tomato and balsamic glaze (GF)

Mint Sorbet

Sous vide pork loin, onion croquette & tender stem broccoli (GF option)

Penne pasta with feta cheese, cherry tomatoes and mint

Pre dessert of Greek yoghurt, mango and passion fruit

Dark Chocolate Delice, Maple syrup ice cream (GF)

8 courses start at £55 per head

\*Prices on these items have to be sourced on the day, they may have to be subjected to a supplement.

