

# PICKLED PUMPKIN

*Catering*

## Winter Midweek Menu

### Starters

Beetroot cured salmon  
salmon mousse, root vegetable slaw

Duck liver paté  
glazed figs, duck dat granola, chutney

Short rib croquette  
parmasan grits, charred corn veloute

Cauliflower cheese velouté (V)  
mac 'n' cheese croquette

Goats cheese tart tatin (V)  
micro salad, fig compote, sesame dressing  
served with homemade bread for the table

### Main Course

Stuffed turkey ballontine  
turkey fat rosti, toasted chestnuts

Pan fried chicken breast  
celeriac cream, wild mushrooms, truffle arancini

Twenty four hour pork belly  
y fenni croquette, apple jam

Ale braised beef  
shin croquette, horseradish mash, roasted shallot,  
parsnip puree, jus

Pumpkin & goats cheese nut roast (V)  
toasted seeds & pommegrante

served with a selection of seasoned  
vegetables for the table

### Dessert

Cappuccino panna cotta  
chocolate cremuex, doughnuts

White chocolate delice  
blood orange textures

Baileys & white chocolate cheesecake (V)  
homemade fudge, white chocolate ice cream

Mince pie crème brulee (V)  
mulled wine shot, christmas pudding ice cream

Cheese for the table (V)  
artisan wafers, chutneys, grapes & celery