

All Signature menus are 100% tailored. This menu is to give you an idea of what kind of food you should expect for this price range and is not a final menu.

All 6-Course Signature Menus Include Canapes & Complimentary Glass of Champagne.

Appetiser:

Capesante Al Forno (Oven-Baked Scallops)

Loch Fyne Oysters - served Natural or with Bloody Mary

Starters:

Homemade Wild Mushroom & Black Truffle Ravioli, White Truffle & Chive Bechamel

Whole Dorset Brown Crab with Truffle Mayo & Homemade Garlic & Mediterranean Herb Bread

Mains:

Roasted Rack of Spring Lamb with Pistachio & Herb Crust, Sautéed Jersey Royals, Ratatouille Confit Byaldi, Seasonal Grilled Vegetables & Port Wine Jus

Confit Duck with Plums & Star Anise, Dauphinoise Potato, Tenderstem Broccoli, Sauteed Spinach & Smoked Garlic

Kashmiri-style Roast Lamb Shanks with Cranberries, Pistachios & Almonds

32 Day Dry Aged Fillet Steak, Black Truffle, Colcannon, Beef Jus

Dessert:

White Chocolate Delice, Raspberry Jelly, Brandy Snap & Balsamic

Vanilla & Apricot Crème Brulee & Almond Biscotti

Salted Caramel Tart, Chantilly Cream, Fresh Raspberries

Lemon Posset with Shortbread Hearts & Vanilla Infused Creme Fraiche

Cheeses:

Selection of Cheeses To Be Discussed

Please note - We work hard to use as much seasonal produce as we can to create a local and seasonal menu. Most of our produce is sourced locally where possible.

We do not supply tableware or glassware but this can be arranged for an additional cost.

Costs for packages include one choice, per course, per person. Private chef hire for the duration for the event. Any extra services, for example, a waitress are available for an additional cost & are recommended for bookings of 12+.

Jack
JJK Catering