

All superior menus are tailored to your requirements, however, this is a guide of what you should expect from this package:

Starters:

Confit Duck, Pickled Mushroom & Pheasant Rillettes, Fennel, Rocket & Orange Salad with Sunflower Croutons

Line-caught Cured Trout, Horseradish Creme Fraiche & Toasted Rye Crisp

White Lake Goats Curd, Heritage Tomatoes, Local Black Summer Truffle, Pickled Shallot & Crostini

Confit Pork Belly, Celeriac Remoulade, Black Pudding, Green Apple dressing & Raspberry Gel

Mains:

Roast Chicken Breast, Maple Glazed Carrots, Tarragon Cream, Parmentier Potatoes

8oz Sirloin Steak Marinated In Garlic & Thyme, Triple Cooked Chips, Balsamic Roasted Vine tomatoes, includes a sauce

Herb Crusted Pan-Seared Salmon, Watercress & Spinach Risotto, Red Pepper Oil & Parmesan

Wild Mushroom Tagliatelle, Wild garlic, Parmesan & Pine Nut Pesto

Desserts:

Cappuccino Creme Brulee, Cinnamon Shortbread

Baked White Chocolate & Raspberry Cheesecake, Honeycombe

Lemon Posset, Vanilla Shortbread, Strawberry

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 of the event. Any extra services, for example a waitress are available for an additional cost & are recommended for bookings of 12+.

Jack
JJK Catering