

Spring & Summer plated menu

Starters

(Please choose one)

Roasted beetroot with whipped feta salad, tiny croutons, baby beet leaves and a balsamic dressing (V)

Heritage tomato salad with bocconcini, pesto dressing and micro basil and ciabatta crisp (V)

Poached and smoked Severn and Wye salmon salad with creme fraiche, cucumber, dill and edible flowers

Cornish crab cocktail with Hass avocado mousse, whipped brown crabmeat, micro herbs and crostini

English pea mousse topped with shredded ham hock, fresh pea salad and mint salad and crackling grissini

Mains

(Please choose one)

Griddled Halloumi with a salad of Israeli couscous, sundried tomato, parsley, chives, tenderstem broccoli salsa and zingy salsa rosa (V)

Seared salmon with a salad of Puy lentils, rocket, baby spinach and vibrant parsley, lemon and baby caper dressing

Roasted Pipers Farm chicken breast, fine green beans, baby potatoes, baby basil with a sundried tomato pesto and roasting juices

Roasted guinea fowl breast with a sweetcorn, crispy pancetta and potato cake, green beans and a Parmesan emulsion

Roasted Pipers Farm lamb rump with wilted spinach, Pecorino mash, red pesto dressing and a light jus (£3.50 supplement)

Seared Pipers Farm fillet of beef with wilted spinach, Pecorino mash, classic salsa verde and dressed rocket (£6 supplement)

Desserts

(Please choose one)

De-constructed lemon meringue pie

Pimms Jelly and custard with English berries and shortbread biscuits

Lemon Crunch with English raspberries, vanilla marscapone and baby meringue kisses

Cappuccino mousse with truffled 'sugar cubes'

English strawberry and white chocolate mousse

Spring Summer plated menu *continued*

About our food

Our food is made in-house by our team of chefs.

All our meat is from Pipers Farm www.pipersfarm.com whose philosophy is to grow healthy happy animals with the highest of welfare standards. The end result is meat of the best quality.

All our milk is Organic and all our eggs our British free range. Our bread comes in Daily from The Bread Factory.

'Yes Chef' supply us with fresh fruit and vegetables and we champion British produce where possible.

Terms & conditions

The quoted invoice price shall be payable no later than 7 days prior to the event. Pink Food Ltd will take this payment as the official agreement between Pink Food Ltd and the client. Final numbers of guests must be confirmed no less than ten days before the event and cannot be reduced within seven days of the event. Any extras consumed at the event need to be settled on the day by debit or credit card.