

## Bird & Carter Example Menu's for 2020

### Canapés

If you are having a starter choose 6-8 bites per head or 8-10 bites per head if you are going straight from canapés into the main feast

#### £1-75/each

Spinach roulade with roasted red pepper and sunblush tomato mousse (2 per head)

Proper butcher's honey, soy and sesame cocktail sausages (2 per head)

Miso glazed aubergine skewers with tahini and yoghurt dipping sauce (V, GF)

Filo tartlets with stilton mousse, caramelised onion and walnut (V)

Griddled courgette, multi-coloured cherry tomato and burrata skewer drizzled with pesto (GF)

#### £2.00/each

Lime marinated chicken skewers with avocado crema dip (GF)

Thai chicken and lemongrass skewers with sweet cucumber dipping sauce (GF)

#### £2.30/each

Crispy quail's eggs and chervil mayonnaise (V)

Rainbow summer vegetable rolls with mango, roasted peanut and chilli dipping sauce (V, GF)

Cornish dressed crab with chilli and lime mayo and edible flowers (GF)

Bresaola, fig and mascarpone sticks (GF)

Aromatic duck pancakes with hoi sin sauce and a chive ribbon

Venison carpaccio on crostini with pickled beetroot and horseradish mousse

Homemade burgers topped with tomato chutney, mayonnaise and mini gherkins

**Main course options for spring and summer 2020**

A plated main with bowls of salads on the table:

**£14.95/head**

Chicken wrapped in prosciutto, stuffed with homemade pesto and slow roasted tomatoes

Hot Jersey Royals with butter and mint

Green bean, mange tout salad with hazelnut and orange

Beetroot and carrot salad with an apple vinaigrette

Or

**£16.95/head**

BBQ rolled leg of lamb served with yoghurt and tahini sauce and baby roasted rosemary potatoes

Roasted cauliflower and pomegranate salad with hazelnut dressing

Greek salad

Rainbow carrot salad, roasted with harissa and lemon

**Veggie, Dairy Free, Vegan Option:**

Spiced cauliflower steak served with the same salads and potatoes as the main guests have

Or

**£22.95/head**

Roasted whole fillet of Beef with salsa verde and Jersey royal potatoes

Celeriac and golden beetroot slaw

Heritage tomato and dill salad

Chargrilled broccoli, chilli and almond salad

Or

**£13.50**

Cold poached and dressed salmon with hollandaise on a bed of watercress

Roasted Asparagus

Hot new potatoes

Beetroot and carrot salad with apple vinaigrette

**Main course options for hot plated main for September/October 2020**

**£16.95/head**

Roasted local Lamb rump with redcurrant jus and a garlic puree

Roasted heritage carrots with pomegranate and lightly spiced harissa

Fondant potato

Tender stem broccoli

**£13.95/head**

Chicken and tarrogon pie topped with crunchy filo pastry

Mashed potato

Peas, rainbow roasted carrots and kale

**£17.95/head**

**Pan fried creamy carver duck breast, golden raisin jus, orange gel**

Braised red cabbage

Gratin dauphinoise

Tender stem broccoli

### **Dessert**

**Please choose one or two dessert options. Just one dessert is £7.50/head. A choice of two is £8.95/head**

Vanilla pannacotta with balsamic strawberries

Pavlova with seasonal berries, mint and edible flowers

Bakewell tart with homemade clotted cream ice cream

Lemon pots with poached rhubarb jam

Sticky toffee pudding with poached pear and ice cream

Chocolate mousse cake with pouring cream and raspberries

### **Evening Refuel at £8.50/head**

Homemade sausage and veggie rolls with mustard

A fabulous board of cheese to include Brie de Meaux, Stilton and Westcombe Cheddar, lots of baguette bread, homemade chutney and fruit.