

Sally da Costa
Wedding catering | Three course seated meal
Saturday 8th February 2020

STARTER

Mutton croquettes, brown butter, mint gel, elderberry capers
Toasted brioche, brawn, leek purée, crisp grains
Black pudding, sourdough croutons, pickled quail's egg, spelt
Charred scottish squid, blood orange, chicory, artichoke
Smoked haddock, roasted beetroot, ponzu, wasabi, coconut
Jerusalem artichoke rosti, smoked aubergine, preserved lemon ricotta, dukka
Celeriac soup, pickled apple, mustard and swaledale croûte

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MAIN

Roast duck breast, Romanesco cauliflower, cavolo nero, blackberry sauce
Roast pheasant breast, pheasant pithivier, game chips (*£5 supplement pp*)
Pork belly, potato and mustard purée, celeriac chips, burnt apple
Roasted venison, beetroot, pommes puree, wild mushroom sauce (*£5 supplement pp*)
Pork tenderloin, mustard seed and herb crust, brassicas, red potatoes, chard
Confit hake, lemon and chive butter, green risotto, watercress veloute
Roasted squash, advieh, cauliflower couscous, baked feta, tomato compote

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DESSERT

Apple tart fine, calvados crème fraiche
Chocolate financier, whipped lemon curd
Beetroot and chocolate sponge, candied beetroot, chocolate crumble
Poached pear frangipane tart, whipped cream, red wine syrup
Tart au citron, sheep milk ice cream
Apricot and earl grey sticky toffee cake, salted caramel ganache, vanilla custard
Tahini cheesecake, sesame brittle, caramel popcorn

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