

Alison Millar
Wedding catering
Saturday 7th November 2020

CANAPÉS

Cold

Purple potato, apple, dill, pickled red onion
Smoked duck, cobnut bread, rhubarb, pistachio dukkah*
Mackerel pâté, oatmeal cracker, beetroot and chocolate chutney, parsley powder
Masala papadams, tomato and green chilli chutney (vg)
Westcountry venison bresaola, London mozzarella, dried tomato, micro rocket
Crostoni, anchovy, parsley pesto, orange, Lincolnshire poacher*
Fennel seed lavosh, roasted carrot hummus, dill, nigella, parsley powder (vg)
Charred chicken, crostoni, fermented carrot, smoked chanterelle mayo
Confit and caramelised heritage carrots, croutons, peanuts, hibiscus

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Hot

Pumpkin gyoza, ponzu, wasabi
Cod brandade croquettes, saffron mayonnaise, dried parsley
Masala dhal vada, lemon pickle mayo, toasted coconut* (vg)
Tempura guindilla peppers, pickled watermelon skin, burnt grape molasses (vg)
'Nduja arancini, basil mayo*
Bomba de la Barcelonetta, tomato compote
Goat and pea samosa, spiced tamarind chutney
Okonomiyaki, turnip kimchi, mayonnaise*
Jackfruit sliders, celeriac slaw, mint, chilli de arbol hot sauce (vg)
Roasted leek arancini, saffron mayo (vg)
Gateau piments, mint and coconut chutney (vg)
Chicken, leek and smoked mushroom tartlet*

**Some items may be substituted according to market availability*

vg = vegan or can be made vegan

MAIN (choose one)

ONE @ £20

Paella de montaña: chicken, chorizo, morcilla
Roasted vegetable lasagna, roasted garlic and herb sourdough (vg)
Lamb or goat moussaka
Polenta florentine, roasted tomato, London mozzarella, baby spinach (vg)
Leek and potato tart, kale salsa verde (vg)
Chicken, preserved lemon and apricot tagine
Roasted aubergine, miso and date glaze, dried lime gremolata (vg)

TWO @ £25

Pumpkin, white onion and harissa pastilla, beetroot salsa, brassicas, crisp garlic (vg)
Slow roasted pork belly, pickled cauliflower and kale
Potato, baked onion and Somerset Pavé tartlets, romesco, onion leaves (vg)
Baharat spatchcock chicken, sumac caper yoghurt, preserved lemon gremolata
Brined salmon, roasted red pepper and almond salsa
Tandoori paneer, methi murgh, charred tenderstem broccoli
Butterfly leg of goat, keffir, rhubarb and cucumber salsa

THREE @ £30

Rotisserie celeriac, zhoug, pickled red onions, pine nuts (vg)
Pasture fed beef picanha, chimichurri, farofa
Roasted hake, Catalan style spinach, almonds and raisins
Pasture fed lamb belly, pomegranate molasses, yoghurt and mint
Fried polenta steak, puttanesca, ricotta, crisp capers (vg)
Roast duck breast, Romanesco cauliflower, cavolo nero, blackberry sauce
Roasted cod, pul biber, lemon pickle gribiche

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HOT CARBS AND PULSES (choose one)

Patatas a lo pobre (vg)

Sea salt roasted potatoes, red mojo (vg)

Lentil, bulgur and pine nut pilaf (vg)

Confit potatoes (vg)

Ful Medames, garlic and tomato sauce (vg)

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VEGETABLES AND GREENS (choose one)

BBQ aubergine, date and mustard butter

Braised cabbage, pul biber, garlic (vg)

Padron peppers, smoked salt (vg)

Charred artichokes, zhoug, piquillo peppers (vg)

Brassicas, almonds, poached raisins, sherry vinegar (vg)

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COLD SIDES AND SALADS (choose one)

Rocket, croutons, lemon and parsley (vg)

Celeriac, lemon and caraway salad (vg)

Little gem, roasted peppers, black olive pangrattato (vg)

Cavolo nero, walnuts, dill, sour cream (vg)

Seasonal green leaf salad, red wine vinaigrette (vg)

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DESSERT (plated)

Rhubarb and rosemary tart, whipped crème fraiche

Burnt milk panna cotta, rhubarb syrup, malt shortbread

Spiced pumpkin cake, orange syrup, pistachio

Lemon and lime posset, fennel seed shortbread

Orange and polenta cake, rose and saffron labneh

Pine nut treacle tart, parsnip and white chocolate purée

Chocolate financier, yoghurt granita, popcorn, quince jelly

Vegan desserts available on request!

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seven cherries

CATERING
seasonal | organic | zero waste