

Clare Ashitey
Wedding catering
Saturday 10th October 2020

CANAPÉS

Deep fried tempura okra, Green Goddess (vg)

Parmesan shortbread, wild mushrooms, Berwick pancetta, micro garlic*

Akara fritters, tomato salsa (vg)

Fried plantain chips, red red (vg)

Mac and cheese arancini, jalapeño ketchup

Jalapeño poppers with cured bacon

Mushroom pâté, oatmeal cracker, beetroot and chocolate chutney, parsley powder

Deep fried pickles, paprika mayo (vg)

Jollof rice crackers, plantain stew, coriander (vg)

Grilled cheese sandwich with Isle of Mull cheddar and pickled turnip

Vegetarian haggis, pinhead oats, whisky mayo

Tattie scones, baked beans, fried quail egg

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

vg = vegan or can be made vegan

STARTER

Candied pears, whipped Crowdie, red wine vinegar syrup, walnuts
Haggis, neeps, rosti, wild chanterelles, mushroom jus*
Vegetable and barley broth, potato scones (vg)
North Carolina style crab cakes, chipotle mayo, green onions
Venison carpaccio, whisky soaked pear, heather honey, Ayrshire blue cheese*
Chicken liver parfait, oatmeal muffin, redcurrant jelly, chicken salt
Beetroot carpaccio, pistachio pesto, goat cheese, candied chilli (vg)
Arbroath smokies, soft boiled egg, beetroot, parsley oil
Smoked salmon, brown crab mousse, brioche crisp, baby leaves
Yellow courgette and sweetcorn pancake, potato cream, fried sage

MAIN

BBQ smoked celeriac, buttermilk, dill
Charred polenta and oatmeal steak, three cornered garlic*
Kentumere with hake and spinach*
Sweet paprika and oregano rubbed pork shoulder
Roasted leg of lamb or goat, braised spinach, egusi
Herb crusted Scottish lamb shoulder, mint sauce
Roasted autumn squash, advieh, baked feta, tomato compote
Braised and glazed beef short rib
Slow cooked Scottish venison stew
Roasted pollock, parsley and chive salsa verde*
Beetroot wellington, wild mushrooms, toasted walnuts
Peanut stew with chicken and aubergine

HOT CARBS AND PULSES (choose one)

Potato hash, seasonal kale, fried egg

Scottish baked potato rarebit

Spice roasted plantain with peanuts (vg)

Jollof rice (vg)

Vegetable stovies

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VEGETABLES AND GREENS (choose one)

Braised leeks, blue cheese and toasted oats (vg)

Okra stew with fufu (vg)

Savoy cabbage, black pudding, umami butter

Brassicas, walnuts, poached raisins, red wine vinegar (vg)

Spice roasted courgette, green peppers, spinach and fried garlic (vg)

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COLD SIDES AND SALADS (choose one)

Green lentils, Berwick pancetta, red kale

Baby gem, sourdough croutons, dill and buttermilk

Charred autumn greens, date and mustard butter

Arran potato salad

Chopped cabbage, walnut and cranberry salad, white wine vinagratte (vg)

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