

Joanne Down
Wedding catering
Friday 25th September June 2020

CANAPÉS

Plantain fritters, tomato and coriander chutney, lime pickle mayo
Parmesan shortbread, wild mushrooms, Berwick pancetta, micro garlic*
Pasture-fed Suya beef skewers, tomato and scotch bonnet sauce, coriander
Wild mushroom and miso tartlet, confit garlic, thyme *(vg)*
Crostini, anchovy, parsley pesto, orange, Lincolnshire poacher*
Smoked duck, cobnut crispbread, rhubarb, pistachio dukkah*
Purple potato, muhammara, pickled red onion, dill *(vg)*
Mac and cheese arancini, jalapeño ketchup
Mackerel pâté, oatmeal cracker, beetroot and chocolate chutney, parsley powder
Deep fried pickles, paprika mayo *(vg)*
Cauliflower pakora, mint and green chilli chutney
Fennel seed lavosh, roasted carrot hummus, nigella, dill *(vg)*

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STARTER

Rotisserie celeriac, smoked garlic purée, buttermilk and raspberry vinegar syrup *(vg)*
Sourdough toast, whipped lardo and fermented chilli, honeydew melon, rosemary jelly
Chargrilled chicken, coconut sambal, green beans, turnip kimchi, crisp chicken skin
Paprika roasted heritage carrots, carrot hummus, labneh, spinach, coriander praline *(vg)*
Welsh miso cured salmon, salmon oil panko, miso ketchup, charred cucumber
Cornish squid, elderberry capers, fennel, preserved lemon
Goat cheese parfait, golden beetroot, parmesan crisps, fennel pollen
Spice cured mackerel fillets, roasted pineapple, chilli and ginger salsa
London burrata, fennel, lemon, black olive, dill
Goat or lamb samosa, lemon pickle mayo, spiced granola

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MAIN

Malabar Scottish prawn curry, spiced potato parmentier, braised kale with garlic
Glazed pork cheek, braised pork belly, courgette tart, boulangère potatoes
Roast salmon, pea and broad bean soffrito, fregola, citrus emulsion
Lamb rump, naked barley, summer vegetables, Marsala sauce
Caramelised cauliflower, rosemary gnocchi, broad beans, chanterelles, herb oil (vg)
Leg of lamb, kefir, svaneti potatoes, pomegranate and cucumber salsa
Pumpkin and watercress pithivier, whipped goat curd, confit turnips, sauce vierge
Polenta steak, roasted beets, goat curd, salsa verde, lovage oil (vg)

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DESSERT

Burnt milk panna cotta, macerated blackberries, malted shortbread
Tahini cheesecake, sesame brittle, roasted figs
Jasmine tea and rhubarb bavarois, rhubarb anise syrup, puffed rice, black sesame
Caramelised pear clafoutis, clotted cream
Chocolate crema, strawberry jelly, basil sponge, meringue
Chocolate marquis, chocolate crumble, cherry sorbet, cherry syrup
Matcha sponge, saffron marshmallow, roasted white chocolate, fig purée

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EVENING FOOD

Roasted tomato supli, lemon and foraged elderberry caper mayo (vg)
Spinach and red onion vadai, tamarind chutney (vg)
Jackfruit brioche sliders, fried guindilla, chilli de arbol hot sauce (vg)
Fish finger brioche sandwiches
Slow braised beef shin empanadas
Thai beef baguette, green chilli chutney
Loaded hot dogs, diced white onion and pickled radish, dirty mayo*
Falafel, garlic coconut yoghurt, ezme, parsley (vg)

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

vg = vegan or can easily be made vegan