

Nisha Barnes
40th birthday party
Canapés and feasting buffets
Saturday 4th July 2020

LARGE CANAPÉS @ £3

Chicken rarutha skewers, ginger and coconut chutney
Persian biryani arancini, pistachio dukkah, raita
Chicory and smoked mushroom arancini, Welsh miso mayo
Gateau piments, green chilli, mint and coconut chutney (vg)
Charred sweetcorn and spring onion fritters, smoked chilli mayo
Jackfruit sliders, fried pickles, chilli de arbol salad cream (vg)
Kohlrabi and crab cannelloni, lemon crème fraiche, nasturtium
Crostini, anchovy, parsley pesto, orange, Lincolnshire poacher
Yorkshire bresaola, Hampshire mozzarella, garden tomatoes, rocket
Confit heritage carrots, Antalya pomegranate molasses, hibiscus powder
Tempura guindilla peppers, pickled watermelon skin, oloroso syrup (vg)
Falafel, garlic yoghurt, fermented bibir salçası, parsley (vg)
Smoked duck, sourdough crostini, rhubarb, walnut dukkah
Caraway seed lavosh, roasted carrot hummus, nigella, dill (vg)
Bomba de la Barcelonetta, tomato compote, saffron mayo
Crispy fried pollack, black pepper and lime syrup, fried curry leaves
Plantain fritters, tomato and coriander chutney (vg)
Pilau rice crackers, dal, vegetable achar, coriander (vg)

MENU ONE @ £15

Paella de montaña: chicken, chorizo, morcilla

or

Paella de mariscos: prawns, mussels, clams

served with

Patatas a lo pobre *(vg)*

Steamed chard, almonds, poached raisins, sherry vinegar *(vg)*

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

British charcuterie, giant olives and house pickles

Slow rise sourdough, whipped butter with smoked salt



MENU TWO @ £17

Baharat spiced chicken, sumac and caper yoghurt, preserved lemon gremolata

served with

Lentil, bulgur and pine nut pilaf *(vg)*

BBQ aubergine, date and mustard butter

Celeriac, lemon and caraway salad *(vg)*

British charcuterie, giant olives and house pickles

Slow rise sourdough, whipped butter with smoked salt

MENU THREE @ £19

Pasture fed beef picanha, chimichurri, farofa

served with

Confit potatoes, chicory, tomato compote (vg)

Charred artichokes, zhoug, piquillo peppers (vg)

Cavolo nero, walnuts, dill, sour cream

British charcuterie, giant olives and house pickles

Slow rise sourdough, whipped butter with smoked salt



DESSERT @ £4

Rhubarb and rosemary tart, whipped crème fraiche

Burnt milk panna cotta, elderberry syrup, malted shortbread

Spiced pumpkin cake, orange syrup, pistachio

Lemon and lime posset, fennel seed shortbread

Orange and polenta cake, rose and saffron labneh, toasted pistachios

Pine nut treacle tart, white chocolate mousse

Tahini cheesecake, date syrup, peanut and pepper brittle

Vegan desserts available on request!