

The Hullabaloo Collective
Wedding catering
Saturday 15th August 2020

HOT AND COLD CANAPÉS

Arancini with braised leek, elderberry capers, smoked leek mayonnaise *(vg)*

Charred aubergine, focaccia crostini, caponata, rocket *(vg)*

Coq au vin croquettes, saffron mayo

Lavosh bread, butter bean hummus, charred tomato *(vg)*

Tuna Niçoise crostini, soft boiled egg yolk, French beans and olives

Roasted tomato and pistou tartine

Gougères with Comté, parsley powder and smoked paprika

Black pepper sablé, venison carpaccio, crushed pea and mint

Baked feta, preserved rhubarb, almonds, coriander seed, sorrel

Jamon croquettas, whipped membrillo

Celeriac pastilla, burnt apple purée

Fattoush: pitta, cucumber, tomato, parsley, lemon, sumac *(vg)*

Paella rice crackers, Scottish prawns, caramelised lemon

Autumn squash and chard frittata, paprika aioli

Wensleydale croquettes, burnt apple purée

Falafel, garlic yoghurt, ezme, parsley *(vg)*

MENU ONE: ITALY

STARTER

Braised chard and spinach suppli, saffron mayo
Charred tenderstem broccoli, pecorino, lemon and mint oil (*vg*)

MAIN

Slow roasted Porchetta with rosemary, pine nuts, smoked garlic

served with

Braised potatoes, chicory, slow cooked tomatoes, pangrattato
Classic Caesar salad with cos lettuce, anchovies, sourdough croutons

Vegan: Polenta Florentine, roasted tomatoes, baby spinach

DESSERT

Raisin, lemon and marsala bread and butter pudding, mascarpone
Damson and rosemary crostata, lemon yoghurt
Burnt milk panna cotta, macerated cherries, malted shortbread

MENU TWO: SPAIN

STARTER

Bomba de la Barcelonetta, tomato compote, saffron alioli
Charred gem lettuce, sherry vinegar soaked Muscat raisins, Marcona almonds

MAIN

Roasted hake, Cornish chorizo, smoked paprika, Hampshire watercress

served with

Patatas a lo pobre

White beans, orange, parsley and sherry vinegar

Vegan: Charred aubergine, spinach croquette, smoked red pepper salsa

DESSERT (choose one)

Dulce de leche and roasted pear mil hojas, peppermint cream

Chocolate and olive oil torte, thyme crème fraîche

Orange and almond cake, dulce de leche ice cream, sherry walnuts

MENU THREE: THE LEVANT

STARTER

Chicken shawarma with flatbreads, pickles and Autumn leaves, tahini

Halloumi, za'atar, lemon cured kale, apple

MAIN

Lamb, advieh, labneh, pomegranate and cucumber salsa

served with

Roasted beets, walnuts, labneh, dill oil

BBQ aubergines, tahini, pul biber, roasted red pepper, lovage

Vegan: Spinach and shallot pastilla, manouri, cumin and pistachio dukkah

DESSERT (choose one)

Fig and pistachio millefeuille

Cashew cheesecake, sesame brittle, barley wine gums

Chocolate and cardamom delice, clotted cream