



www.cateringandeventsbyzest.co.uk
e: info@cateringandeventsbyzest.co.uk
t: 07895 736931

Starters

Soup (please see attached list)

Homemade Soup served with Artisan Breads and Croutons

Trio of Smoked Meats

Smoked Venison, Chicken and Duck with Rocket and Pea Shoots, Black Pepper Ice Cream, Raspberries and Balsamic Glaze

Chicken Skewers

Lemon and Thyme Marinated Chicken Skewers with Chorizo Crisps, Mint Yoghurt Dressing and Autumn Leaf Salad

Vegetarian Tartlet

Butternut Squash, Red Onion and Goats Cheese Tartlet with a Trio of Vegetable Puree's and Micro Greens

Braised Pigs Cheek

Slow Cooked Pigs Cheek in Red Wine with Potato Rosti, Butternut Squash and Pea Puree

Duck Terrine

Terrine of Duck and Fresh Herbs with Melba Brioche, Sweet and Sour Plum Relish and Crisp Seasonal Leaves

Assiette of Shellfish

Poached King Prawns, Crab and Crayfish with Crisp Lettuce, Tomato and Chilli Puree and Pesto Dressing

Antipasto Platter

Platter of Parma ham, Coppa, Prosciutto Crudo, and Salami Milano, Pickled Vegetables, Olives, Crusty Bread, Crusty Bread and Tomato and Chilli Chutney

Salmon and Monkfish Terrine

Terrine of Poached Salmon and Monkfish with Pea Shoot Salad, Fresh Beetroot and Lemon and Chive Dressing