



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