

PHEASANT CATERING

at Home ...



"Bringing Our Award Winning Food To Your Destination..."

HOLLAND
HH
HOSPITALITY

Canapés Menu

Hot Canapés

Crispy Belly Pork, Burnt Apple Purée
Braised Beef, Mini Yorkshire Pudding
Honey & Mustard Glazed Sausages
Thai Fish Cake, Curried Mayonnaise
Garlic & Chilli King Prawn Skewers
Pork & Apricot Sausage Rolls

Cold Canapés

Smoked Duck, Pomegranate, Feta
Cromer Crab & Crayfish Roulade
Smoked Salmon & Dill Cream Cheese Crostini
Ham Hock Bites, Black Garlic Mayonnaise
Smoked Chicken Caesar

Vegetarian Canapés

Roasted Artichoke & Oxford Blue Cheese Tart
Crushed Avocado & Feta Tartlet
Crispy Polenta Bites, Parmesan Cream
Vegetable Spring Rolls, Sweet Chilli
Whipped Goats Cheese, Sun Blushed Tomato, Pesto

A La Carte

Starters

Seared King Scallops,
Burnt Apple Purée, Crispy Chicken Wing, Cider Cream

Shoulder of Pork Bon Bon,
Bramley Apple, Pickles, Crackling, Aspal Caramel

Chicken & Ham Presse,
Black Garlic, Pickle Girolles, Focaccia Crisp, Parsley Oil

Pea & Wild Garlic Velouté,
Crispy Ham Hock

Lightly Grilled Asparagus,
Beetroot Carpaccio, Toasted Walnuts, Tomato & Truffle Dressing (VEO)

Smoked Duck Carpaccio,
Plum Purée, Hazelnut, Pomegranate, Feta

Wild Garlic Gnocchi,
Cauliflower Purée, Capers & Golden Raisin Dressing

A La Carte

Mains

Slow Braised Beef Blade,
Hand Cut Chips, Watercress, Smoked Garlic Aioli

Fillet of Beef,
Mushroom Purée, Beef Fat Potato, Roasted Carrots, Port Jus
£5 supplement per person

Pan Fried Cod Fillet,
Parsley Gnocchi, Mussels, Saffron Cream
£5 supplement per person

Loin on Venison,
Salsify in Red Wine, Celeriac Truffle Purée, Wilted Chard,
Red Wine Jus

Lemon Sole Fillet,
Crushed Potatoes, Buttered Crayfish Tails, Caper & Parsley
Butter, Samphire

Suffolk Chicken Supreme,
Crispy Leg Spring Roll, Hasselback, Pickled Asparagus,
Chicken jus

Wild Mushroom & Truffle Risotto,
Spinach, Baron Bigod (VEO)

Barbequed Broccoli,
Satay Sauce, Charred Lime, Coriander Chimichurri (VEO)

A La Carte

Desserts

Signature Sticky Toffee Pudding,
Salted Caramel, Vanilla Ice Cream

Chocolate Brownie,
Rocky Road, Morello Cherry Sorbet

Lemon Curd Parfait,
Chewy Meringue, Shortbread

Warm Apple Crumble Tartlet,
Proper Custard

Strawberry Mousse,
White Chocolate Curd, Black Pepper Meringue, Basil

Dark Chocolate Ganache,
Blood Orange Textures, Chocolate Crumb (VEO)

Assiette of Desserts

£3 supplement per person

Mini Chocolate Fondant
Lemon Posset, Raspberry Gel
Whipped Blackberry Cheesecake, Baked White Chocolate

VEO - Vegan Option Available

5 Course Tasting Menu

Pea & Wild Garlic Velouté,
Crispy Ham Hock

Seared King Scallops,
Burnt Apple Purée, Crispy Chicken Wing, Cider Cream

Fillet of Beef,
Mushroom Purée, Beef Fat Potato, Roasted Carrots, Port Jus

Bailey's Foam,
Blackberry & White Chocolate

Dark Chocolate Delice,
Salted Caramel Shortbread Crumble, Black Cherry Sorbet

Wine Flight Available



7 Course Tasting Menu

Pea & Wild Garlic Velouté,
Crispy Ham Hock

Shoulder of Pork Bon Bon,
Bramley Apple, Pickles, Crackling, Aspath Caramel

Seared King Scallops,
Burnt Apple Purée, Crispy Chicken Wing, Cider Cream

Fillet of Beef,
Mushroom Purée, Beef Fat Potato, Roasted Carrots, Port Jus

Bailey's Foam,
Blackberry & White Chocolate

Dark Chocolate Delice,
Salted Caramel Shortbread Crumble, Black Cherry Sorbet

Suffolk & Norfolk Cheese,
House Chutney, Celery & Crackers

Wine Flight Available

