Stuart 07387 939 526
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NOV2023

ALIDA
event catering

Sit Down 3 Course Menu

STARTERS

Faux Gras with Seasonal Garnish

Carrot Lox Tartare served with a Green Tea Gel and a Black Coral Tuile

Hoi Sin Jackfruit Rillette, Smoked Shitake Ketchup served with King Oyster Mushroom and a Seeded Crumb

Caramelized Jerusalem Artichoke Soup served with Burnt Pear & Walnuts

MAINS

DuStuffed Globe Courgette, served with Marinated Tomato, Black Olive Tapenade, roasted Jersey Royals & Pepper Coulis

Braised Portobello Mushroom with Spelt, Baby Gem, served with a Tofu Dressing & Pumpkin Seed Pesto

Barbequed Tempeh, served with a Smoky Sweetcorn Puree, Potato Rosti and a Tomato Paprika Bon Bon

Root Vegetable Pitithier with a Clorophl Mash, Beetroot Puree & Beetroot & Watercress

DESSERTS

Coconut Panna Cotta, Rum Poached Pineapple Lime Gel

Espresso Creme Caramel, Biscotti

Chocolate and Cinder Toffee Brownie with Macerated Cherries, Sour Cherry Gel

Lemon Meringue Tart served with Seasonal Berries

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CANAPES

COLD

Black Olive Tapenade on Croute

Hoi Sin Roasted Peppers on a Chinese Spoon

Bloody Mary Gazpacho Shots

Carrot Lox with Lemon Gel on Crostini

Courgette and Saffron Bruschetta

Honey Roast Fig and Caramelized Onion Oat Cakes

HOT

Vegetable Spring Rolls

Tomato and Olive Passalidae

Aubergine and Pine Nut Puff Pastry Tart

Shredded Hoi Sin Jackfruit Pancakes