

richard edgley ltd

LARGE EVENT CATERING
WEDDING / SPECIAL OCCASIONS

Starters

Confit chicken wrapped in Parma ham, root vegetables salad, seed mustard, truffle dressing

Roasted vine tomato soup, goats cheese, basil pesto

Duck terrine, plum chutney, fennel seed ciabatta

Chicken liver parfait, red onion marmalade, balsamic reduction, brioche

Salmon rillettes with king prawns and crab, watercress, pickled red pepper, horseradish cream

Beetroot tart, apple and celeriac, rocket and pine nuts, goats cheese mousse

Spiced smoked mackerel pate, Asian carrot salad, soy and wasabi dressing

Roasted pepper and spinach tart, parmesan, baby leaf salad, balsamic dressing

Mains

Roasted beef, creamed spinach, roasted baby potato, honey glazed carrots, garlic and rosemary jus

Braised shoulder of lamb, chick pea ragout, sugar snap peas

Salmon with asparagus risotto cake, chive white wine cream sauce with mussels and caviar

Baked cod with pancetta, seed mustard crushed potato, spinach, garlic and thyme veloute

Chicken breast with braised leek, smoked bacon, garlic potato purée, chicken jus

Baked salmon with king prawn, saffron potatoes, roasted red pepper, fennel, bisque sauce

Roasted lamb, gratin potatoes, seasonal vegetables, lamb jus

Ballotine of stuffed chicken, swede purée, confit garlic, braised gem lettuce, sage, chicken jus

Desserts

Crème brulee, shortbread biscuit

Chocolate tarte with cherry compote, vanilla mascarpone cream

Strawberry and peanut butter tart, strawberry coulis, granola and mint Chantilly

Eaten mess with forest fruits

Citrus polenta cake, lime curd, fresh raspberries, raspberry coulis