

# CLERKENWELL GREEN

## EVENT CATERING

Spring-Summer Main Course Suggestions

### **Meat**

#### **Rump of lamb**

Crushed new potato cakes, fresh peas, fine bean and leek wraps

#### **Saddle of lamb**

With aubergine fungetto, spinach and an anchovy and rosemary dressing

#### **Braised beef cheek**

With fondant Roosevelt potatoes, grilled artichoke, braised gem leaf parcels of caramelised carrot mash, carrot purée and light thyme jus

#### **Braised rabbit**

With bollotti beans, purple sprouting broccoli and braised fennel

#### **Pan-fried supreme of corn-fed chicken**

With pea and mint gnocchi, caramelised baby artichokes, buttered baby spinach, broad beans, saffron-infused meat juices

#### **Herb-cruste salt marsh lamb cannon**

Served with cannellini bean mash, pea purée, seared asparagus and parma ham wraps, with Rosemary jus

#### **Tea and anise smoked duck breast**

With steamed rice, soy-glazed roast plum filo parcel and sesame and sweet lime sum choi, aniseed jus and yuzu dressing

#### **Sautéed supreme of chicken**

Served with rich tarragon cream, saffron fondant potato, buttered spinach, broad beans and crisp lardons with thyme jus

#### **Roasted duck breast**

Hot and sour glaze, steamed Asian vegetables, sweet potato purée, sesame seed snaps, pineapple emulsion, red chilli and coconut reduction

#### **Pink rack of lamb**

With confit lamb and aubergine cakes, Provençal style leeks, glazed shallots, confit garlic and black olive-infused jus

# CLERKENWELL GREEN

## EVENT CATERING

### **Roast Leg of lamb**

With dauphinoise potatoes, carrot and celeriac mash, morel mushrooms, wild garlic, crushed spring peas with marjoram and light Madeira jus

### **Cannon of lamb**

Beetroot dauphinoise potatoes, creamed Brussels sprouts with smoked bacon lardoons, courgette pesto, sweet beetroot jelly and red currant and port jus

### **Roasted rump of lamb**

Root vegetable gratin, spinach with roasted garlic, kale, carrot purée and caramelised butternut puff parcel. Port jus and garlic caramel cream

### **Roasted loin of pork**

Warm salad of sautéed potatoes, pickled red onion, French beans and rendered baby chorizo, paprika scratchings, meat juices and cilantro oil

### **Fish**

#### **Baked cod**

With cauliflower purée, caramelised shallots, roasted baby leeks and watercress hollandaise

#### **Pan-fried halibut**

Olive oil mash, fish broth with girolle mushrooms and semi-dried red grape, braised baby fennel and celery

#### **Pan-fried fillet of sea bass**

With basil mash, confit tomato petals, black olive cheeks and lemon and caper butter sauce

#### **Pan-fried John Dory**

With creamed puy lentils, samphire, pancetta and crispy squid

#### **Pan-fried sea bass**

With olive oil mash, French beans, fried leeks, button onions and salsa verde

#### **Pan-fried black bean fillet**

With crushed new potato cakes, runner bean spaghetti with tomato petal, pine nuts and fennel foam

#### **Soy glazed salmon**

With steamed bok choy, braised spring onion, peanut crackling, water chestnut wonton and candied lime zest

# CLERKENWELL GREEN

## EVENT CATERING

Vegetarian

### **Broad bean tortellini**

On Broad bean and truffle mash with confit San Marzarno tomatoes, glazed bitter endive, courgette pesto, parmesan froth, black olive oil and basil cress

### **Baby courgette flower stuffed with oven-dried cherry tomato and buffalo mozzarella**

Deep fried in tempura batter with butternut squash and rosemary polenta chips, carrot and ginger purée and shrunken baby plum tomatoes

### **Ravioli of ricotta and hazelnut**

With pan-fried parmesan gnocchi, chestnut mushrooms, grilled artichoke, baby leeks and basil froth

### **Five mushroom stroganoff**

With a white wine and cream reduction infused with onion, garlic and paprika. Baby leaf salad and sweet oven-dried tomatoes

### **Open 'lasagne' of celeriac, creamed porcini and leek**

With shallot purée, herb salad, shrunken Moscato cherry tomato and Muscadet grape dressing

### **Butternut squash ravioli**

Purée of Jerusalem artichoke, confit cherry tomato, sweet potato crisps, lemonchello foam, herb oil and sweet baby basil