

# CLERKENWELL GREEN

## EVENT CATERING

Spring-Summer Starters

### **Meat**

#### **Sticky belly of pork (w)**

With Asian salad and peanut brittle

#### **Breast of wood pigeon (w)**

With cauliflower purée, redcurrant jelly and baby watercress salad

#### **Pea and pancetta soup (w)**

With crispy shallots, poached duck egg and an almond emulsion

#### **Chicken and mushroom terrine**

With pickled cauliflower, glazed baby carrot salad, porcini cream and Melba toasts

### **Fish**

#### **Smoked salmon and fennel salad**

With salmon caviar and creamed avocado

#### **Pan-fried mackerel (w)**

With a salad of orange segments, watercress and radish accompanied by potato al forno and black olive dressing

#### **Citrus-cured salmon**

With cucumber and grapefruit salad, lemon-grass and cracked black pepper jellies and radish cream

#### **Crab and radish salad**

With chive, ginger and lemon-grass mayonnaise and dried violet dust

#### **Citrus and dill scented olive oil poached sea trout (w)**

With fennel and apple remoulade, a citrus segment, pea cress and edible flower salad

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### Vegetarian

#### **Pea and mint torte**

With lemon crème fraîche, pea shoots and fresh peas

#### **Heritage tomato salad**

With chardonnay marinated tomato, tomato-essence jelly, tomato wafer, basil and olive oil ice cream and sharp tomato granite

#### **Goats' cheese and cucumber cannelloni**

With tomato jelly and black olive tapenade

#### **Seared, pickled and shaven asparagus salad**

With morels in a truffle and walnut dressing and a tarragon garlic ficelle croûte

#### **Grilled aubergines (w)**

With Burratta blood oranges and spiced almonds

#### **Roasted golden beetroot**

With anchovies, capers and balsamic beet purée

#### **Goats' cheese pannacotta**

With heritage tomato and black olive tapenade salad, basil oil, olive crackling and basil cress