



Amper&and
events

SPRING/SUMMER 2019 CLASSIC MENU

Classic Menu

STARTERS

Chicken Terrine

Asparagus, pickled apple, orange and chicory salad, savoury orange croute

Smoked Ham Hock Terrine

Pea and shallot salsa, minted pea purée, heritage carrots, crackling, pickled mustard seeds

Salt Beef Brisket

Celeriac remoulade, pickled vegetables, sweet mustard vinaigrette, bagel toast

Asparagus Mousse

Carmarthenshire cured ham, roasted cherry tomato, shimeji mushrooms, parsley and chervil salsa

Cold Smoked Salmon

Avocado mayonnaise, baby beetroot, radish, caper and dill salad

Scorched Mackerel

Saffron aioli, cherry tomatoes, purple potato, snake beans, black olive tapioca, golden tobiko, nasturtium oil

Warm Quail Salad

Charred baby corn, tomato and corn salsa, basil aioli, crispy chicken skin

Asparagus and Goats' Cheese Tart

Spinach, red onion, micro salad, parmesan tuille, split lemon dressing

Inca Tomato Ceviche

Black olive, peach tiger's milk, avocado, coconut yogurt, braised heart of palm

Salt Baked Heritage Beetroot

Sweet potato purée, radish, black quinoa, orange and bay dressing

Maki Roll

Cucumber and pickled daikon maki roll, black radish, mirin plum dressing, pomegranate, wasabi crisp, coriander salsa

MAIN COURSES

Lamb Rump

Yellow courgette, fennel, pepper and basil piperade, pommes Anna potato, wilted chard, heritage pepper purée

Beef Sirloin

Beef cheek bonbon, sweet potato dauphinoise, charred tender-stem, carrot purée, summer herb emulsion

Guinea Fowl

Pea and pomme purée, broccoli, heritage carrot, game chips, thyme cream

Duck Breast

Polenta, sweet potato purée, pak-choi, honey and tamari dressing

Maize Fed Chicken

Heritage baby carrot, potato rosti, watercress, wild garlic, tarragon cream

Hake

Saffron pasta ribbons, hispi cabbage purée, summer vegetables, dill oil, lemongrass, ginger velouté

Summer Squash (V)

Charred onion squash, coconut and cardamom cream, cauliflower tabbouleh, cauliflower leaf pakora, spinach and chickpea masala

Black Bean and Miso Fondant (V)

Miso dauphinoise, red peppers, King oyster, tempura beansprout, broccolini with tamari, lime glazed black beans

Beetroot Tempeh (V)

Red lentil, chard, butternut squash spaghetti, fennel, turmeric cream, pepper and basil piperade

Summer Vegetable Coulibiac (V)

Sweet potato purée, charred tender-stem broccoli, summer herb emulsion

DESSERTS

Roasted Strawberries

Roasted strawberry bavarois, dandelion and burdock jelly, black pepper meringue

Lime and Vanilla

Lime and vanilla tart, vanilla yoghurt, mango compote, coconut tuille

Black Forest

Flourless chocolate gateaux, marinated cherries, mascarpone cream, candied lemon

Custard

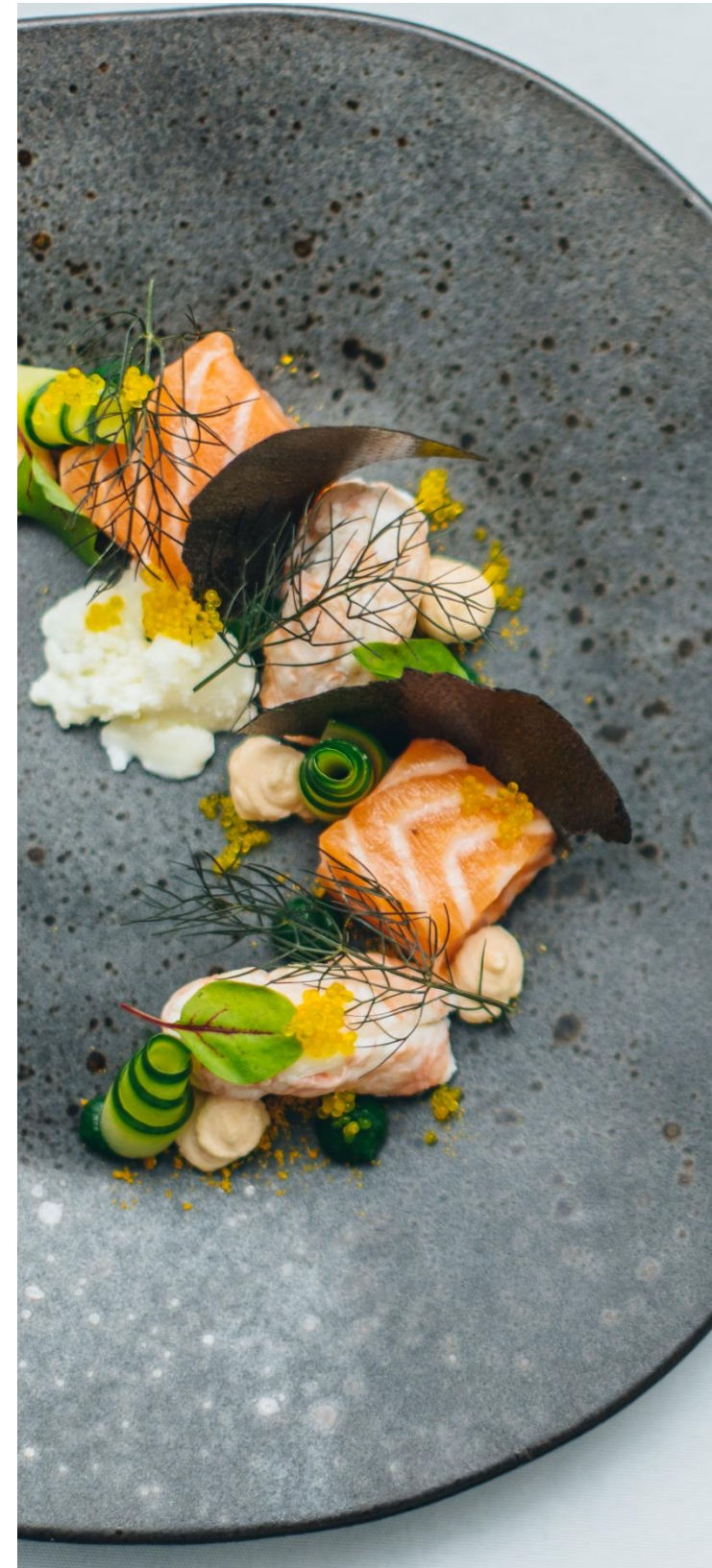
Elderflower custard tart, gooseberry compote, lemon and thyme syrup

Pina Colada

Coconut baked pave, rum, lime, compressed pineapple

Cranachan

Honey and whisky cream, fresh raspberries, toasted oats, honeycomb



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FOR MORE INFORMATION

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