



Three Course Menu 2017

Starters

Meat – Served Cold

Pressed Ploughman's Terrine: Ham Hock & Confit Chicken, Nettle & Garlic Cheese with Pickled Onions, Branston Pickle Glaze with Apple Jelly, Pickled Vegetables & Parmesan & Celery Seed Straws

Confit Duck with Cashews & Sesame Seeds: Confit Duck with Smashed Cashews & Sesame Seeds, Braised Bok Choy, Wasabi & Yuzu Dressing

Carpaccio of Sugar Cured Hampshire Buffalo on a Salad of Shaved Fennel & Hampshire Watercress

Terrine of Pesto Chicken & Mediterranean Vegetables, Red Pepper Syrup, Balsamic & Smoked Garlic Oil

Meat – Served Hot

Hampshire Pork Belly braised in Cider & Rosemary, Pork Popcorn with Apple & Clove Puree & Baby Toffee Apple

Honey & Chipotle Glazed Chicken with Pink Grapefruit & Coriander Slaw

Crispy Pig's Cheek with Rhubarb Gel Poached Rhubarb, Pig's Ears Popcorn & Balsamic Apple Vinegar

Fish – Served Cold

Hot Smoked Trout Nicoise; Hot Smoked Trout from the Vanilla Smokey Semi Roasted Tomatoes, Olives, Black Garlic Puree accompanied by Egg Mayonnaise, Green Beans, Candied Violet Sweet Potatoes & Lemon Thyme Oil

Lymington Crab with Lemon Tea Jelly, Crushed Avocado & Crab Pink Lady Crisp

Verrine of Winchester Twisted Nose Watercress Vodka Cured Salmon with Tomato & Tabasco Jelly Shaved Fennel, Cheese & Celery Seed Straw

Smoked Mackerel from the Vanilla Smokey with Orange Poached Rhubarb, Chicory & Crispy Capers

Cured Salmon 3 ways: Pumpernickel with Red Cabbage Cured, Treacle Cured & Salt Cured Salmon with Lemon & Bergamot Tea Gel & Micro Fennel & Micro Red Cabbage Shoots

Hot Smoked Salmon from the Vanilla Smokery with Tomato Panna Cotta & Black Pepper Filo Straw

Fish – Served Hot

Seared Scallops with Cauliflower Puree, Apple Gel & Cauliflower Couscous

Sweet Chilli Southern Fried Prawns with Sweetcorn Puree, Cumin Popcorn & Coriander

Seared Scallops with Tarragon & Coal Emulsion, Black Pudding Crumb & Crispy Leeks

Seared Paprika Scallops with Leek Vinaigrette & Saffron Aioli

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Vegetarian – Served Cold

Rosary Goat's Cheese & Beetroot Parfait with Roasted Chicory, Burnt Orange, Basil Sorbet & Quinoa Granola

Spiced Baby Aubergines, Tomato Textures, Spring Onions, Pine Nuts & Coriander Vierge (Baby Aubergines cooked with Onions & Curry Spices, Tomato Textures & Tomato Petals, Oven dried Tomatoes & Tomato Crisps with finely Shredded Spring Onion) (VEGAN)

Cherry Smoked Tofu with Noodle Miso Salad: Cherry Smoked Tofu from Vanilla Smokey, Noodles with Smoked Charred Peppers, Chilli, Oyster Mushrooms, Cucumber, Miso, Ginger & Garlic

Watermelon, Chargrilled Halloumi & Mint Salad with Olive Oil & Charred Pitta

Vegetarian – Served Hot

Chickpea & Cauliflower Croquette, Tarka Dhal & Onion Bhaji Crisps: Yellow Split Peas with Turmeric, Ginger, Garlic & Cumin Seeds & Fenugreek Spinach (VEGAN)

Slow Roasted Tomato Tart: Puff Pastry Tart with Sweet Pepper Piperade, Marjoram Soya Cream Cheese & Freshly Grated Horseradish

Portobello Mushroom Confit in Garlic Butter & Thyme, Baked with Nanny Williams Goats Cheese, Wild Rocket, Blueberry & Port Syrup

Mains

Lamb Dishes

Rosemary Studded Rump of Lamb & Shoulder Wellington with Smoked Garlic Dauphinoise, Braised Lettuce, Crushed Peas, Roasted Carrot with Madeira Jus & Mint Cream Sauce

Braised Lamb Shoulder, Confit Belly with Lamb Liver Faggots, Caramelized Onions & Rosemary Braising Juices, Red Cabbage & Mashed Potatoes

Lamb Hot Pot & Lamb Noisette with Creamed Cabbage & Bacon, Thyme Carrots & Braising Juices

Pork Dishes

Cherry Orchard Pork Cutlet with Black Eye Beans, Bacon & Confit Duck Cassoulet

Slow Braised Pork Belly with Cider Fondant, Black Pudding Croquette, Spinach & Sautéed Wild Mushrooms

Beef Dishes

Pan Fired Beef Fillet, Feather Blade & Wild Mushroom Wellington with Bean & Bacon Bundles, Cauliflower Puree, Horseradish Rosti & Port Wine Reduction

Oak Smoked Fillet with Smoked Oyster Mushroom & Tunworth Tortellini, Celeriac & Truffle Puree, Thyme Carrots & Madeira Reduction (Tortellini in Tarragon White Wine Veloute)

Braised Shin of Beef with Beetroots, Watercress Mash, Butternut & Sage Rosti & Braising Juices

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Slow Braised Brisket in Bowman's Ale with Old Winchester & Grain Mustard Mash & Kale

Braised Beef Blade with Horseradish & Parsley Mash, Beetroot Jus, Candied Shallots & Green Beans

Beef Fillet & Prosciutto Wellington with Crushed Honey Roasted Parsnips, Buttered Spinach, Thyme Fondant & Port Wine Reduction

Chicken Dishes

Honey Glazed Chicken Stuffed with Basil & Halloumi with Chargrilled Vegetable & Oregano Pave, Wet Basil Polenta, Caramelized Honey Jus & Pesto Dressing

Chicken with Roasted Black Garlic & Broccoli Wellington with Blue Vinney Pan Haggerty & Thyme Roasted Carrots

Pan Fried Chicken Stuffed with Ham Hock & Parsley, with Confit Leg & Cabbage Tortellini, Buttered Nutmeg Spinach, Paysanne of Seasonal Vegetables in White Wine Parsley & Chervil Sauce

Game Dishes

Guinea Stuffed with Woodland Mushrooms with Braised Leg Hash, Artichoke Puree, Girolle Baby Onions & Edamame Beans & Sherry Jus

Venison Haunch, Red Wine Shallots, Beetroot & Horseradish Pie with Bean & Bacon Bundles & Juniper Berry Jus (subject to availability)

Roasted Loin of New Forest Venison with Parsnip Puree, Haggis Bon Bon Potato, Buttered Spinach & a Juniper & Port Wine Sauce (subject to availability)

Vegetarian Dishes

Cauliflower & Hazelnut Ravioli with Broccoli Puree, Parmesan & Thyme Sauce & Crispy Leeks

Aubergine & Lentil Tagine Tian with Chickpea & Coriander Crust, Chargrilled Courgettes & Yellow Pepper Soya Cream

Butternut & Sage Ravioli in a Roasted Garlic, Tomato & Tunworth Liaison with Wilted Spinach & Parisienne Courgettes

Fish Dishes

Pan Seared Bream, Smoked Paprika Clam Cassoulet with Red Pepper Ketchup

Sea Bass Fillet & Lymington Crab with a Roasted Tomato, Sweet Pepper & Herb Vierge

Roasted Cod with Tartare Sauce, Soya Beans & Persilane Tarragon White Wine Sauce with Gherkins, Capers & Pont Neuf Potatoes

Pan Roasted Canon of Salmon filled with Scallop Mousseline served with Crushed Violet Potatoes, Butternut Puree, Asparagus & Lemon Butter Sauce

Roasted Chalk Stream Trout with Wilted Pepper Greens, Warm Tomato Oregano & Pine Nut Salad with Crispy Shallot Rings & Sherry Vinegar Syrup

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Desserts

Rhubarb & Custard: White Chocolate Cheese Cake with Candied Rhubarb, Ginger Shortbread Crumb, Rhubarb Gel & Rhubarb & Custard Macarons

Elderflower Panna Cotta with Pink Peppercorn Sorbet, Strawberry Crisp & Sesame Tuille

Chilled Peanut, Banana & White Chocolate Brioche Pudding with Peanut Brittle & Salt Caramel Gel

Single Estate Chocolate Pave, Lavender Ice Cream, White Chocolate & Beetroot Mousse & Pistachio Snap

Coffee Tiramisu with Marsala Mascarpone, Malt & Candied Orange Biscotti with a Chocolate Spoon (Coffee Jelly Served in Demi Tasse with Marsala Mascarpone & Malt & Candied Orange Biscotti)

Carrot Cake Roulade with Orange & Ginger White Chocolate Ganache, Iced Walnut & Cinnamon Meringue Parfait & Orange Crisp (Raspberry Dust)

Milk & Cookies: Jaffa Milk Shake with Raspberry & White Chocolate Jammy Dodgers

Ration Book Trio: Ovaltine Melted Chocolate Mousse, Duck Pudding (Warm Carrot Pudding) & Gingerbread Man

Orange Marmalade Parfait with Scorched Cardamom Meringue & a Rich Coffee Syrup

Toasted Coconut Mousse with Carpaccio of Pineapple & Pink Peppercorn Shard

Strawberry Short Cake with Pimms Jelly & Raspberry Eton Mess

Dark Chocolate & Vanilla Tort with Kirsch Soaked Cherries, Cherry Sorbet, Cherry Tuille & Cherry Gel

Apricot & Almond Tart Tatin with Raspberry & White Chocolate ripple & Almond Tuille (Served Warm)

Sticky Toffee Fig Pudding with Butterscotch Sauce, Brandy Soaked Fig Clotted Cream, Honey Smashed Honeycomb (Served Warm)

Rose Water Meringue with Strawberries & Cream & Dark Chocolate Dipped Strawberry

Lemon & Poppy Seed Parfait with Raspberry Daiquiri Jelly, Dried Raspberry & Tonka Bean Tuille*

Night at the Cinema Trio: Popcorn Parfait, Spearmint Lollypops & Dessert Hotdog

Dark Chocolate & Orange Teardrop with Citrus Compote, Mango Sauce & Grand Marnier Ice Cream

Sticky Toffee Pudding with Clotted Cream Ice Cream & Salted Caramel Snaps

Oreo & Peanut Butter Cheesecake, Smashed Honeycomb, Strawberry Gel (vegan)

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