



TOP KNOSH CATERING

Indulgent Menu

Please Pick One of Each Course for your party & One Vegetarian if Needed

Starter

- * Gloucestershire Old Spot Pork Terrine, Bacon & Beer Jam
Granny Smiths Apple, Crackling
- * Oven Baked Scallops in Shell, Shrimp & Raisin Butter, Lemon, Dill Crumb *
- * Butternut Soup, Truffle Feta Terrine, Szechuan pepper, Olives, Orange Dressing *
- * Salmon Gravlax, Heritage Beetroot, Whipped Goats Cheese, Radish, Rye Crisps *
- * Beef Carpaccio, Red Wine Octopus, Beer Pickled Onion, Watercress *
Horseradish Dressing

Mains

- * Hardwick Lamb Rump, Braised Shoulder, Cumin & Butter Puree *
Feta Cheese Croquette, Tender stem Broccoli, Smoked Jus
- * Aged Beef Fillet, Bovril Roasted Carrots, Flavours of Onion *
Salt & Vinegar Chips, Ale Jus, Pea Shoots
- * Free Range Duck Breast, Leg Samosa, Heritage Beetroot, Vanilla Parsnip Puree *
Raspberry, Jus De Café
- * Black Cod Fillet, Pinto Bean, Chorizo & Tomato Fricassee *
Almond & Anchovy Sauce, Cockle Popcorn
- * Crispy Duck Egg, Jersey Royals, Wye Valley Asparagus, Pickled Mushroom *
Mushroom & Cider Dashi

Desserts

- * Chocolate Mousse Cake, Whipped Butter Milk, Drunken Cherries, Raspberry Gel *
Chocolate Soil
- * White Chocolate & Mango Cheesecake, Mango Textures, Baked White Chocolate *
- * Pistachio Cake, Vanilla Poached Pineapple, Pistachio Granola, Coconut Ice Cream *
- * Lemon Set Cream, Gin & Tonic Sorbet, Strawberry, Basil, Meringue *
Passion Fruit Pavlova, Whipped Buttermilk, Ginger Beer Sorbet, Stem Ginger