

Eddie Cleal of Rococo Catering

Chefs Menu – Bringewood

October to December 2017

Three course (minimum 10 guests) £55 – cost includes staff

Starters

Roasted globe artichoke, roasted Jerusalem artichoke, pickled kohlrabi, Chefs own rosemary ricotta, truffle puree, toasted pumpkin seed, parsnip crisp (V)

Partridge, quince puree, spiced pickled pear, kale, hazelnut tuille, blueberry jus

Rabbit saddle wrapped in pancetta, puffed barley, Chanterelle mushroom, sweet & sour golden raisin jus

Lobster ravioli, oyster & saffron broth, spring onion & fennel in a sake & mirin dressing

Mains

Pork tenderloin Wellington, pork belly, quails egg & black pudding Scotch egg, 'Willie Gun' cider jus, Calvados poached apple, pomme fondant, baby veg

Roasted pheasant breast with pan fried smoked bacon and crumb top, Confit pheasant & walnut pastilla, scorched celeriac, braised red cabbage, butternut puree, pheasant jus

Hake, roasted salsify risotto, spiced mussels, squid ink tapioca cracker with lemon and seaweed, mussel broth reduction

Roasted baby root vegetables, enoki & shitake mushrooms, sesame wafer, pickled beetroot, smoked mushroom emulsion, horseradish cream (V)

Dessert

Brioche butter pudding with brulee top. Penderyn 'Legend' whisky custard, Bara Brith ice-cream & Rococo shortbread with candied orange & cinnamon

Chestnut tart, butternut ice-cream, chocolate espresso sauce, hazelnut crisp

Poached pear, 'Blue Monk' (local soft blue cheese) ice-cream, pistachio panna cotta, crystallised ginger, honey & pistachio brittle

Chocolate delice, caramelised white chocolate ice-cream, salted caramel sauce, caramelised hazelnuts, chocolate doughnut in praline crumb

Extra – cheese board, selection of British cheeses with crackers & fruit £5



@EddieCleal



Rococo-Catering.com



eddie_cleal

t | 01497 831484

m | 07710 385766

e | eddie@rococo-catering.com