

## Eddie Cleal of Rococo Catering

### Chefs Tasting Menu – Bringewood

October to December 2017

**Five course (minimum 10 guests) £65 – cost includes staff**

Bread course, bone marrow & beef jus

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

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

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

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

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



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