



CORPORATE CATERING

FORMAL DINING MENU



INSIDE OUT EVENTZ



STARTERS

Gin-cured salmon, pickled cucumber, lemon crème

Sundried tomato & mozzarella arancini (v)

Oriental duck breast & watermelon salad

Heritage cherry tomatoes, burrata, herb oil (v or ve)

Chicken & apricot terrine, piccalilli, crispy chicken skin

Lime crab tian, pink grapefruit, melba toast*

Caramelised onion & goat's cheese tart (v)

King prawn, salmon & avocado cocktail stack*

Beetroot carpaccio with whipped goat's cheese (v or ve)

Chicken ballotine, tarragon mousse, pickled cucumber

* a supplementary charge applies to these dishes



MAINS

Confit pork belly, pork bon-bon, potato dauphinoise, burnt apple puree*

Beef short rib, charred carrot, potato dauphinoise, jus*

Confit spiced duck leg, potato dauphinoise, jus

Lamb shank, chive mash, jus*

Beef cheek, truffle mash, wild mushrooms, jus

Barrel of chicken, potato dauphinoise, velouté, watercress oil

Herb-crusted rack of lamb, potato dauphinoise, pea & mint puree, jus*

Pan-fried seabass, risotto cake, herb oil

Baharat aubergine, jewelled mixed grains, minted yoghurt (ve)

Asparagus, broad bean & roasted garlic risotto (ve)

Hasselback squash, tomato & pepper fondue, tahini (ve)

* a supplementary charge applies to these dishes



DESSERTS

Tarte au citron (v)

Lotus Biscoff cheesecake (v)

Apple Tart Tatin (ve)

Passion fruit & mango cheesecake (v)

Mixed berry cheesecake (v)

Triple chocolate mousse (v)

Chocolate cheesecake (v)

A trio of desserts (v)*

* a supplementary charge applies to these dishes