



Emma & Clive's
DISTINCTIVE CATERING LTD

01531 633382

Sample Shoot Menu

Starters

Smoked haddock soufflé with chive beurre blanc.

Smoked duck carpaccio with quince jelly and apple puree

Tomato chartreuse with fine buffalo mozzarella home sun blushed cherry tomatoes with pesto and black olive crumb

Fish trio with scallop, prawn and smoked salmon with watercress mayonnaise

Lobster bisque with aioli

Hot foie gras with glazed pears served on baby Puy lentils with lemon oil

Crayfish tail and prawn cocktail with lime mayonnaise and Thai basil

Main course

Rose veal fillet with Marsala jus, fondant potato and wild mushrooms

Grouse breast on celeriac and parsnip puree with black berries and thyme jus

Fillet of beef with mushroom duxelles, Madeira jus and glazed banana shallot

Rack of lamb with herb and pine nut crust, redcurrant and port jus

Turbot with pickled veg and Orange beurre blanc sauce

Fish bouride with fine herb champagne sauce

Gressingham duck breast with confit duck leg croquettes and griottine cherries

Shoot menu/cont'd...

Desserts

Chocolate delice

Warm pistachio cake with wild blue berry compote

Brioche bread and butter pudding

Vanilla cream mousse with autumn fruits

Lemon and lime posset

Mango bavarois with orange jelly

Hot raspberry soufflé

French apple tart with calvados sauce and caramel ice cream

Cheese and biscuits grapes and celery