Aretsi
EVENT CATERING
Deliciously Different

STARTER

- Asparagus & Fresh Pea Velouté, Charcoal Potato, Wasabi Dressing, Toasted Pistachio
- Free Range Duck& Chicken Liver Parfait, Red Onion & Plum Chutney, Sourdough Tuille
- Ham Hock Terrine, Curried Cauliflower Puree, Pickle Mooli, Soda Bread
- Gin, Honey & Lemongrass Cured Salmon, Pickled Cucumber, Watercress, ToastedAlmonds, Lime Crème Fraiche
- Seared Mackerel, Celeriac Remoulade, Kalamata Olives Tapenade, Pacino Bruschetta
- Zucchini Linguine, Clams, Chili, Cherry Tomato & Garlic King Prawns
- Caramelized Pear, Grilled Goat Cheese, Candy Walnut, Rocket, Molasses Dressing

MAIN COURSES

- Pan Roasted Fillet Of Salmon, Clam Minestrone, Crush New Potato With Dill & Lemon
- Pan Fried Hake, Asparagus, Jerusalem Artichoke Puree, Orange & Basil Butter
- Confit Pork Belly, Fennel, Roasted Celeriac, Kale, Caramelized Apple Puree, Cider Jus
- Pan Roasted Corn Fed Chicken Supreme, Dauphinoise Potatoes, Carrot, Leek, Courgetti, Thyme Jus
- Barolo Braised Feather Blade Beef, Celeriac Mash, Roasted Shallots, Carrot,Cavolo Nero, Rosemary Jus
- Carnaroli Risotto, Baby Courgetti, Asparagus, Toasted Caraway Seeds, Pecorino Cheese

DESSERTS

- Vanilla Panna Cotta, Rhubarb, Strawberry Syrup, Biscotti
- Burnt Lemon Tart, Fresh Meringue, Lemon & Lime Shortbread, Raspberry Sorbet
- Mint Chocolate Tart, Salted Caramel, Peanut Butter Parfait
- Tiramisu, Ouzo Flavoured Vanilla Sponge, Chocolate Tuille
- Sticky Toffee Pudding and Vanilla Ice Crème
- Lemon Posset, Passion Fruit and Biscoff Cookie
- Cheese Selection, Platted British Cheese Course