Aretsi
EVENT CATERING
Deliciously Different

STARTERS

- Charred Pigeon Breast, Figs, Red Cabbage, Candy Walnut, Thyme & Cherry Jus
- Smoked Duck Breast, Flame Orange Segment, Grilled Plums & Madeira, Caramelized Baby Fenne
- Seared Scallops, CaramelizedCauliflower Puree, Baby Carrot, Langoustine Bisque Foam, Keta Caviar
- Grilled King Prawns, Red Chili, Garlic Butter, Basil &Pacino Tomato, Focaccia
- Salt Baked Beetroot & Celeriac Terrine, Goat Cheese Mousse, Caramelized Apple Puree, Molasses Dressing
- Willed Mushroom &Courgettis Filo Basket, Roasted Garlic, Tomato Consommé

MAIN COURSES

- Honey Lavender &Chili Seared Duck Supreme, Butternut Squash Puree,Baby Carrot, Sweet Potato Fondant, Tender Steam Broccoli, Orange Jus
- Roasted Rack of Lamb, Cumin, Garlic & Parsley Crumb, Creamy Mash, Broad Bean & Mint Puree,Onion Petals, Red Wine Jus
- Slow Cooked, Jacobs Ladder, Roasted Garlic & Rosemary, Sweet Potato Puree, Roasted Leeks,Shallots & Barolo Jus
- Pan Fried Sea Bass, Caramelized Fennel, Celeriac & Potato Croquette, Lemon & Apple Butter
- Roasted Cod, Smoked Garlic Mash, Chorizo, Micro Broccoli, Toasted Almond, Cherry Tomato, Chili Gremolata
- Roasted Butternut Squash & Amaretto Biscotti Ravioli, Garlic, Sage, Tomato Consommé & Fresh Basil,Candy Hazelnut
- Charred Smoked Aubergine Puree, Grilled Halloumi, Heritage Tomatoes,Molasses

DESSERTS

Pina Colada Chocolate Bavarois, Ginger & Coconut Tuille

Vanilla Crème Brulee, Spiced Poached Pear, Lemon &ymeShortbread

Salted Caramel, Pecan Dark Chocolate Brownie, Honeycomb Parfait

Passion Fruit & Vanilla Cheesecake, Citrus Salad, Honey & Sesame Filo Crisp

Lemon & Lemongrass Posset, Tonic & Blood Orange Jelly, Gin Lime Granite

Continental Cheese Selection,4 Choices