



VICKY'S NATURAL KITCHEN
Deli Foods & Catering

Vicky Bishop Catering

Menu Spring 2019 @ £65 per person

@ £75.00 with Canapes & Prosecco welcome drink

Starters

Loaded hummus with roast aubergine, garlic majado, seeds and pomegranate molasses - **GF,DF,VG**

Coconut miso tahini dressed charred broccoli, pumpkin seeds, mint, dill - **GF,DF,VG**

Pan roast king prawns in herb butter with warm spiced red pepper romesco, lime, roast pumpkin, crisp kale and black garlic aioli - **GF,DF contains nuts**

Pan roast artichoke, fresh pea puree, preserved lemon, saffron aioli - **GF,DF,VG**

Burrata with blood orange, home-cured tempura anchovy, coriander seeds and smoked olive oil - **GF**

Home hot smoked toothfish, cauliflower puree, pickled cauliflower, chervil oil, with wild Swedish Trout Caviar - **GF,DF - option available**

Spiced roast cauliflower, pumpkin puree, chermoula, seeds, herb loaded - **GF,DF,VG**





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Mains

Chargrilled corn fed chicken supreme, chargrilled asparagus, romesco and apple - **DF,GF**

Spiced marinated low and slow belly pork, tea smoked pear puree, alvados jus, pickled red cabbage and greens - **DF,GF**

Sticky 5 spice overnight beef short rib, butternut squash with ginger tomatoes, lime yogurt and hazelnut - **GF,DF**

Crisp belly pork, baby carrots and mung beans with smoked labneh, crisp pitta. - **GF,DF**

Festive spiced marinated low and slow belly pork, tea smoked pear puree, calvados jus, pickled red cabbage and greens - **GF,DF**

Soy and cider Cured Argentinian beef fillet with a hint of chilli, (optional) parsnip, beetroot slaw, pumpkin seed pesto - **GF,DF**

Pan fried seabass and smoked cauliflower puree, fennel and orange with pink peppercorn relish - **GF - DF option available**

Red snapper fillet, saffron Fino sherry broth with clams and mussels, Saffron aioli, parsley majado, - **GF,DF**





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Sweets

Shirkand, an Indian strained yogurt dessert mixed with fresh fruit, we make ours with mango and passionfruit and a bit of saffron, finished with pistachio - **GF**

Compressed watermelon, infused berries, soft cheese, lavender, pistachio and rosewater - **GF, DF option available, reduced sugar recipe**

Brandy and cinnamon peach tart tatin with clotted cream

Raw cashew lemon tart, wild flowers, lavender, strawberry and cardamom
- **All natural sugars, contains nuts - GF,DF,VG**

Chocolate torte, coconut butter-based cacao ganache, top loaded with star anise infused berries - **Reduced sugar recipe, contains butter, dairy free option available**

Coffee or infusions

Vegan raw brownies with dehydrated strawberry crumb

Example Sharing Platter service menu

Selection of Canapes and mezze boards to start

Home-made soda bread or sour dough

Parrilla broccoli, coconut yogurt tahini dressed, pumpkin seeds, pomegranate molasses, dill and toasted coconut shavings

Smoked Loaded roast red pepper hummus with spice roast aubergine, pomegranate, mint, sunflower seeds, passion fruit





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Roast Cauliflower, quinoa and lemon kale salad

Sliced roast chicken with mushroom, lemon and thyme gravy, roast sweet potatoes

Poached salmon on charred cauliflower puree with pink peppercorn salsa, orange and pickled fennel

Plated Sweet of your choice

