

BLACK BUTTER



Sample Event Menu

Dips and Sharing Boards

House-made hummus | Sweetcorn relish | Creamy avocado dip

House-made flatbreads and crackers

Sourdough

Charcuterie and cheese board | Pickles | Seasonal fruit

Canapes

Wild mushroom arancini

Smoked trout blini

Beetroot carpaccio | Horseradish | Watercress

Roast tomato and grape bruschetta with butterbean puree

Mini sweetcorn fritter | Pickled fennel | Whipped ricotta

Grilled halloumi | Kale and almond pesto

Marinated feta cubes

Savoury pop-tarts filled with cured ham and lemon mascarpone

Starters

Home cured beetroot and blackberry salmon with half-pickled beetroot

Baked trout, fennel and caper salad

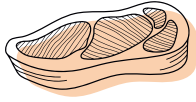
Roast tomato tart

Asparagus | Smoked paprika crab | Flaked almonds

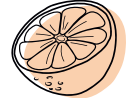
Creamy mushroom and tarragon crostini

Tenderstem broccoli | Black pudding | Grilled apple





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Sample Event Menu

Sides

Simple seasonal greens | Garlic butter | Flaked almonds
Rosemary and thyme roast potatoes
Sweet potato wedges | Harissa mayo
Warm roast carrot salad | Harissa and tahini dressing
Chermoula aubergine | Greens | Toasted pine nuts | Sesame dressing
Roasted cauliflower | Sumac aioli
Leafy greens | Raw courgette ribbons | Fresh chilli | Lemon dressing

Mains

Pomegranate and walnut chicken
Slow roast treacle pork
Roast aubergine steaks | Tahini dressing | Pistachio crust
Apricot glazed baked salmon
Ginger beer marinated chicken | Grilled spring onions | Whipped feta

Desserts

House-made truffles | Chocolate dipped strawberries | Seasonal fresh fruit
Eastern mess – Pistachio meringue | Rose and lemon crème fraiche | Pomegranate | Orange segments
Dark chocolate torte | Blackberries | Hazelnut brittle
Passionfruit and lime tart
House-made ice creams and sorbets

