

Sample Starters

Baked Salt Cod Brandade

Poached salt cod bind with mashed potato & soft herbs topped with Clarence Court egg & gratinated

Duck Egg & Wild Mushroom

Pan fried Clarence Court egg served with sliced serano & mushroom & Jerusalem artichoke ragu

Grilled Dorset Mackerel Salad

Line caught mackerel with beetroot & orange marinated in a chardonnay gastrique with basil

Country City Bresaola

Home cured bresaola with globe artichokes barigole, pickled red chillies, homemade goats curd ricotta and chive oil

Sample Mains

Citrus Loch Duart Salmon

Sous-vide salmon with buttered mashed potato, citrus buerre blanc, sea herbs & seaweed

Bitter Sweet Duck

Roasted Gressingham duck breast, sweet & sour endive, fennel ceviche, confit kumquat & coriander

Pork & Prunes

Tamworth pork loin with prunes soaked in Armagnac, pickled turnip, beetroot ketchup & scalloped potato

Black Olive Cod

Roasted cod with a black olive crumb, red pepper butter sauce, basil oil and kale



COUNTRY CITY
CATERING

Sample Desserts

Country City Bread & Butter Pudding

Orange marmalade, brioche bread & butter pudding with orange ice cream

Tart Tatin

Plums soaked in red wine, caramelized & baked on a puff pastry base served with Devonshire clotted cream

Autumnal Eton Mess

Figs, blackberry compote, pear jelly, crushed meringue & Chantilly cream

Chocolate & Banana

Jivara chocolate mousse, caramelized banana, whipped rum mascarpone & roasted peanuts