



PASSION FRUIT
CATERING

SAMPLE FEASTING MENUS

www.passionfruitcatering.co.uk

FEASTING STARTERS

CHALKSTREAM HAMPSHIRE TROUT

Cured & smoked Chalk stream trout fillet

Potted hot smoked rilette, English wasabi, crème fraiche, spring onion & chives

Elderflower & gin pickled cucumber, breakfast radishes & watercress

Sourdough & whipped herb butter

SEAFOOD PLATTERS

Choose from a variety of three items as standard

Dorset oysters, Champagne & shallot vinegar, tabasco & lemon

Smoked salmon, horseradish crème fraiche, capers

King prawns, kimchi cocktail sauce

Dressed crab, apple, radish, curry & lime mayonnaise

Oak smoked Loch Duart salmon & crème fraiche

Scallop carpaccio, passion fruit, jalapeño, micro coriander

Smoked mackerel rilette, spring onion, dill, chives & lemon

Salmon tartare, avocado, sesame, ginger, seaweed, yuzu ponzu dressing

Seabass ceviche, chilli, lime, red onion, coriander

SHARING BOARDS

Choose from a variety of three items as standard

A selection of Dorset Cure charcuterie & house pickles

Chicken liver parfait, chicken crackling crisps, spiced apple chutney

Potted confit Szechuan pork & duck rilette, rhubarb & ginger pickle

Ham & Cheddar croquettes, wild garlic aioli

Potted smoked mackerel rilette, spring onion, dill, chives & lemon

House cured beetroot & gin salmon gravlax

Burrata, pistachio pesto, Focaccia

Wild mushroom, pecorino, & chive arancini, black truffle aioli

Butternut squash, sage & mozzarella arancini

Pea, chickpea & mint falafel, lemon hummus, za'atar

DIY KING PRAWN COCKTAIL

Fresh lemon poached king prawns

Isle of Wight tomatoes, smashed avocado, dressed gem, pickled cucumber, candied jalapeño, our cocktail sauce

Served with sourdough bread & whipped salted butter

FEASTING MAINS

WHOLE ROASTED SEABASS

Brown shrimp, Champagne & chive beurre blanc

SIDES

Crushed Jersey royals, anchovy butter & dill

Creamed leeks & spinach

Asparagus, seaweed & lemon butter

ASIAN CRISPY PORK BELLY

Thai peppercorn rub

SIDES

Thai Som Tam papaya salad with salt & pepper soft shell crab

Stir Fried Asian greens in our XO sauce

Steamed coconut rice

SIRLOIN OF BEEF

Minimum 30-day dry aged sirloin of beef, cooked medium and ready for you to carve

SIDES

Caesar Salad ~ Dressed baby gem, anchovy fritters, bacon crisps, our Caesar dressing

Black truffle & parmesan hand cut fries

Asparagus, toasted hazelnuts, lemon

HERB ROASTED DORSET CHICKEN

Smoked pancetta & wild mushrooms

SIDES

Handmade black truffle & ricotta tortelloni, hazelnuts, brown butter

Isle of Wight tomatoes, shaved fennel, lemon, capers & olive salad

Roast squash, radicchio, Jerusalem artichoke, gremolata

FEASTING MAINS

SLOW ROASTED WHOLE SHOULDER OF LAMB

Marinated in rosemary, thyme & wild garlic

SIDES

Dauphinoise potatoes

Honey roasted heritage carrots, mint and caper salsa Verde

English Asparagus, peas & sprouting broccoli

DUO OF CREEDY CARVER DUCK

Honey & thyme roasted duck breast and crispy confit duck leg

SIDES

Tartiflette — Reblochon, potatoes, white wine, lardons & thyme

Green beans, shallot & lemon butter

Winter bitter leaf salad, Dijon vinaigrette, pickled shallots, candied walnuts

HARISSA BAKED WHOLE FILLET OF SHETLAND SALMON

Marinated in fresh rose harissa

SIDES

Heirloom carrots, whipped feta, mint, sumac, pomegranate dressing

Roasted cauliflower, toasted almonds, golden raisin dressing

Jewelled freekeh & bulgur wheat salad, beetroot, tomatoes, cucumber, parsley, cumin

WHOLE ROASTED FILLET OF HAKE

Nduja & sea vegetables

SIDES

Sicilian caponata, olives, capers & basil

Rosemary & garlic sauteed new potatoes

Courgettes, goat's cheese, pine nuts, breadcrumbs

TRIO OF DESSERTS

Choose from a variety of three providing two mini desserts per guest.

Lemon verbena posset, Champagne & elderflower strawberry compote

Dark chocolate sphere filled with passion fruit Eton mess

Espresso Crème Brulee

Lillian's tiramisu

Salted miso caramel & chocolate tart, caramelised banana

Passion fruit curd & chocolate tart

Baked lemon tart, fresh raspberries

Passion fruit & chocolate macarons

Chocolate & salted caramel macarons

Coconut pannacotta, passion fruit jelly, mango & kaffir lime

Warm rhubarb, ginger & almond frangipane tart

Hot chocolate fondant, fresh raspberry sauce

Sticky toffee date pudding, salted toffee sauce

ice creams and sorbets