



# PASSION FRUIT CATERING

## SAMPLE PLATED MENUS

### STARTERS

Confit duck, chicken, leek & pistachio terrine, spiced apricot chutney, toasted brioche

English asparagus, handpicked Poole crab & herb croquette, duck egg gribiche dressing

Hand dived Lyme Bay scallops, cauliflower puree, nduja butter, gremolata pangritata

Seabass crudo, passion fruit and orange vinaigrette, jalapeño, baby fennel, dill oil

Burratini, pistachio pesto, Isle of Wight tomatoes, balsamic caviar, micro herbs

### MAINS

Lemon thyme roasted chicken, dauphinoise potatoes, asparagus, wild garlic, courgette, pea puree, chicken sauce

Crispy pork belly, pomme puree, tender stem broccoli, celeriac & apple remoulade, Purbeck apple cider jus

Maple glazed breast of duck, juniper spiced duck leg croquette, glazed carrot, hazelnut dukkha, cherry & port jus

Fillet of dry aged beef 'Tournedos Rossini', pomme puree, spinach, Madeira jus

Herb crusted rump of lamb, niçoise flavours, Jersey royals, roasted butternut squash, salsa Verde

### DESSERTS

Passion fruit & vanilla pavlova, mango, pineapple, kaffir lime, coconut ice cream

Lemon tart, raspberries, meringue, pistachio, raspberry gel, lemon balm

Strawberry trifle, macerated strawberries, amaretto, basil, almonds

Tiramisu choux, salted caramel

Dorset Blue Vinny, mini Eccles cakes

[www.passionfruitcatering.co.uk](http://www.passionfruitcatering.co.uk)