



PASSION FRUIT
CATERING

Festive Canapés & Cocktails

Vanilla & Fig Champagne Cocktail

36 Month Aged Parmesan Gougères, Parmesan Custard

St Ives Oak Smoked Salmon, Herb Blini, Crème Fraiche, Exmoor Caviar

Mulled Purbeck Apple Cider

Confit Duck, Ham & Pistachio Terrine, Raisin Spiced Brioche Croute, Date & Ginger Chutney

Poole Bay Brown Crab Rarebit, Gruyère Worcestershire Glaze, White Crab Salad

Christmas Negroni

Beef Fillet Tartar, Beef Fat Thousand-Layer Potato, Black Truffle Aioli

Pumpkin, Sage & Taleggio Arancini, Chestnut pesto

Passion Fruit, Rum & Kombucha Chilli Spritz

Glazed Pork Belly, Thai Red Curry Pumpkin Jam, Crispy Kaffir Lime, Pork Puff

Crispy Lamb & Kimchi Cigar, Gochujang Aioli

Frangelico & Bourbon Sour

Apple, Maple & Cinnamon Tart, Vanilla Crème Fraiche

Hazelnut & Chocolate Choux Bun, Salted Caramel Mousse & Gold Dust