PLENTY
PRIVATE CATERING

In harmony with the changing seasons

Sample Winter menu 2021

£45 per head

to start

chicken, and tarragon pithivier
served with a watercress, and orange salad

beetroot ceviche, with dill capers, lime, and whipped feta
vegetarian – gluten free – available as a vegan option

coquille St Jacques en croûte
with smoked haddock, bass, salmon, and a watercress velouté

For main

baked halibut, drizzled with chimichurri
served with a fennel and potato gratin
gluten free

slow roast squash, stacked with apples, sage, and pickled walnut
served with kale, and a parsley sauce
vegetarian – gluten free – available as a vegan option

perfectly pink duck breast, with a sour cherry reduction
braised chicory, and pan-fried polenta

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mulled wine winter pudding
served with a boozy cream
vegetarian – available as a vegan option

maple-poached pears
and almond cream
vegetarian – gluten free – available as a vegan option