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late spring
early summer
menus...



These are just a selection of dishes that we are serving at this time of year

Canapés

Asparagus soldiers wrapped in air dried ham & free range soft boiled egg

Baby pitta filled with lamb & topped with minted yoghurt

Beetroot rosti with peppered smoked mackerel pate & chives

Wild garlic risotto croquettes served in spoons

To begin

Warm salad of chicken livers with caramelised shallots

Dorset crab pate with cucumber & dill salad

Twice bake goat's cheese and thyme soufflé

Skewers of crevettes wrapped in smoked bacon and sage with rouille

To follow

Cornish Brill with Sauce Vierge crushed Jersey Royals & baby spinach

Duck breast roasted in honey and rosemary with citrus salad & croutons

Roast rack of Spring lamb served with fresh mint chutney

Purbeck veal Osso buco with risotto and a leaf salad

Crepes with Dorset Down mushrooms a la crème

To finish

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Gooseberry tart with Elderflower sorbet

Gently poached Langton Long rhubarb with stem ginger, sticky orange cake with mascarpone custard

Baked vanilla cheesecake with Barford Farm chocolate ice cream

Angel food cake with rose water cream and berries

Followed by our own petit fours organic Columbian coffee or a selection of white, green and black teas and herbal infusions

For a more informal occasion we can provide.....

The Summer Buffet Table

Tarragon chicken salad with a citrus dressing

Peppered lamb fillet served medium rare with spring onions and sugar snaps with wild garlic pesto

Ripe nectarines with air dried ham, Romaine lettuce and buffalo mozzarella with spearmint

Dorset crab and lobster with homemade mayonnaise

Courgette and tomato terrine with basil dressing and black olives

To accompany

Traditional English salad with hard boiled free range eggs, garden radish, peeled cucumber and beetroot with our cream dressing

Jersey royals with chervil butter or warm potato salad with red onion, dill and capers

Goat's cheese and sun blush tomato salad

Roasted pepper salad with lime

Please contact Lisa Osman for a menu tailored to suit your event.