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



late winter &
early spring
menus....

Canapés

Demi tasse of Jerusalem artichoke soup with lardons of Denhay bacon

Spoons of saffron mash with Kimmeridge diver caught scallops

Fillet of Fossil Farm rose veal with tonnato dipping sauce

Rillettes of Winterbourne Houghton Char in cucumber cups

Thyme shortbreads with parsley pesto and garlic yarg

To begin

Blood orange, beetroot and watercress salad

Smoked haddock with herb risotto, baby spinach & poached quails eggs

Ragout of root vegetables with pan fried pigeon breasts

Red onion tart tatin with Woolserly goat's cheese

To follow

Herb crusted venison loin with red wine gravy with gratin dauphinoise

Loin of Manor Farm pork stuffed with dried apricots and roast potatoes

Portebello mushrooms on a white bloomer croute with béarnaise sauce
and homemade chips

Duck breast with dried cherry and port sauce with sauté potatoes

Slow cooked spiced Red Devon beef with peacans and creamy mash

All served with the best vegetables available on the day!

You may like to serve cheese before or instead of a pudding course.

Please ask for our extensive selection of local cheeses

Handmade puddings

Seville orange brulee cheesecake with clementines in Earl Gray infused syrup and
pomegranates

Individual syrup pudding with vanilla sauce

Chocolate and almond tart with clotted cream

Trio of Barford Farm sorbet with homemade brandy snap biscuits

Followed by our own fresh cream chocolate truffles and homemade petit fours with
cafetiere organic coffee or a selection of teas and herbal infusions

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

The Buffet Table

Griddled free range chicken salad with flat leaf parsley and roasted garlic dressing

Game terrine & red onion marmalade

Salad of watercress and marinated cannon of lamb with spring onions

Chantennay carrots with pimento and cumin

Marinated chestnut mushrooms

Celariac remoulade

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