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Canapés

Dorset venison fillet with roasted Chantenay carrot, purple sage and sloe jelly

Croutes with chicken livers flamed in brandy

Blue cheese shortbreads with walnut pesto and caramelised pear

Spoons of Shepherd's pie – slow cooked lamb shoulder with creamy mash

Demi tasse of roasted squash soup with caramelised shallots

To begin

Jurrasic coast calves tongue with celeriac remoulade and winter salad

Cornish Coppa air dried ham with black fig and Laverstoke Park buffalo mozzarella

Pigeon breasts served on a medley of roasted root vegetables with pan juices

Pate brisee tart with slow cooked shallots and Purbeck cheese

All served with Winterbourne Kingston Bakery breads and local butter

To follow

Canon of Dorset lamb 'Wellington' and red wine gravy, potatoes Anna & baby spinach

Risotto with melted leeks and traditional unpasteurised cheddar topped with Dorset Down chestnut mushrooms

Roast pork with crackling and Bramley apple sauce, roast potatoes, parsnips and celeriac

Local dived scallops with Jerusalem artichokes and beurre blanc sauce

Red Devon beef stew with a herb crust and horseradish mash

To finish

Tart Tatin with Egremont Russet apples & vanilla sauce

Blood orange jelly with tuile biscuits & Barford Farm orange and cranberry sorbet

Amaretti baked cheesecake with Blackmore vale cream

Individual chocolate steamed pudding with poached pear and chocolate sauce

Or

Potted Clawson Stilton with red grape compote and homemade digestive biscuits

Followed by our own fresh cream chocolate truffles, meringue kisses and baby macaroons and cafetiere coffee of a selection of leaf teas and herbal infusions

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