

STARTERS



Parfait of Foie Gras & Black Cherry Doughnut

Rich parfait of 5 spiced foie gras with madeira, sweet & sour cherries, black cherry jelly, ginger crumble & black cherry doughnut

Confit Chicken & Wild Mushroom Terrine

Terrine of confit chicken, black trompette & girolles mushrooms wrapped in Parma ham with carrot crisps, sweet corn relish & sweet corn puree lightly seasoned with curried spices

Goats Cheese & Beetroot "Salad" (v)

Whipped Capricorn goats cheese, heritage golden & baby beetroots, red pepper, pickled carrot & dark rye crisps

Langoustine, Chicken Wings & Lobster Ketchup

Poached Scottish langoustine & crispy boneless chicken wings, celeriac remoulade, lemon yoghurt & the-recipe lobster ketchup

Gin Cured Salmon & Pickled Cucumber

Hendricks gin cured salmon, lemon puree, turmeric marinated & pickled cucumber, crispy salmon skin

Two Way Tuna

Tuna carpaccio & seared loin of tuna rolled in black sesame seeds & served with pickled sushi ginger, shiso cress & a ponzu dressing

Burrata, Mango & Basil Salad (v)

Red & yellow endive dressed with lemon vinaigrette, golden mango, fresh burrata cheese, baby basil & basil oil

Seared Scallops, Smoked Beetroot & Crispy Shallot Rings

Seared scallops, smoked beetroot puree, fresh curd, apple & lavender jelly & crispy shallots

Cumin Cured Cod, Flavours of Southern Spain

Cumin cured fillet of cod, piquillo pepper puree & piperade, green olive, salted cod brandade croquette

Braised Pork Cheek & Cider Jus

Braised pork cheek, celeriac puree, sauteed savoy cabbage, crunchy apple & black pudding crumble & a cider jus

Roasted Duck & Textures of Rhubarb

Roasted duck breast, rhubarb puree, poached rhubarb, rhubarb crisps & a crispy duck & orange beignet

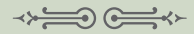
Butternut Squash Tortelloni, Whipped Gorgonzola & Amaretti (v)

Hand made parcels of fresh pasta filled with smooth butternut squash with whipped gorgonzola cheese, roasted butternut squash, flaked almonds & an Amaretti di Saronno beurre noisette

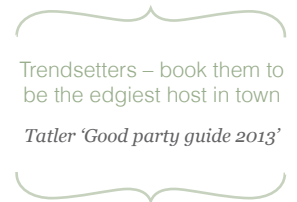


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MAINS



Fillet of Beef, Sweet Carrot Puree & Baby Leeks

Roasted fillet of beef, smoked potato fondant, smooth sweet carrot puree, charred baby leeks & smoked pancetta jus

Duo of Beef, Parsnip Puree & Ale Cooked Onions

Roasted fillet of beef & slow cooked cheek in ale with a smooth puree of parsnip, cavalo nero & ale cooked pearl onions

Two Way Lamb; Smoked Tomato Jam & Baby Courgettes

Roasted rump of lamb & crispy confit rib with a smokey tomato jam with ginger, cumin & fennel seed, chargrilled baby courgettes, celeriac puree & buttered feves

Basil Crusted Lamb, Aubergine, Goats Curd & Black Olives

Cannon of lamb with a basil & herb crust, burnt aubergine puree, imam bayildi, whipped goats curd, crispy black olive, tomato concasse & saffron fondant potato

24hr Pork Fillet, Pickled Plums, Sweet Potato & Amaretti

Pork fillet slow cooked for 24hrs, Earl Grey infused pickled plums, sweet potato puree, wilted greens & amaretti crumbs

Roast Loin of Venison & Venison Ragout, Mashed Potato, Rye & Orange Crumble

Roasted loin of venison, creamed potato, seasonal greens, rye & orange crumble, served with a wild mushroom & venison ragout with white onion puree & pickled red onions

Duo of Black Leg Chicken Breast, Crispy Chicken Skin & Wild Mushrooms

Roasted Black Leg Chicken Breast & slow cooked ballotine of leg, fricassee of wild mushrooms, steamed asparagus, creamed potato, crispy chicken skin & chicken jus

Roasted Chicken, Sweet Corn & Parmesan Gnocchi

Roasted breast of corn fed chicken, sweet corn puree, parmesan gnocchi, chargrilled corn kernels, sweet pancetta & wild mushroom jus

Roasted halibut, Balsamic Glazed Watermelon & Braised Baby gem

Oven roasted fillet of halibut, pan seared watermelon with a watermelon glazed, crushed new potatoes, braised baby gem & a watermelon veloute

Sea Bass, Braised Shin of Beef & Samphire

Pan fried & roasted fillet of sea bass, slow cooked shin of beef braised in veal jus, diced celeriac, potato roesti & fish jus

Pan Roasted Sea Trout, Steamed Mussels & Grapefruit Butter Sauce

Pan roasted sea trout fillet, lemon crushed potatoes, steamed mussels & clams with white wine, thyme & shallots, compressed cucumber & grapefruit butter sauce

Loin of Veal, Orange Glazed Chicory, Salsify & Butternut Squash

Loin of veal served pink, with orange glazed chicory, salsify poached in port, breakfast radish, wilted greens, butternut squash puree & crisps

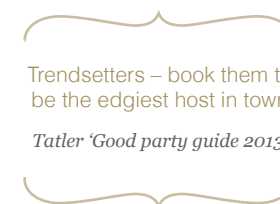


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DESSERTS

Chai & Pistachio

Mango & chai spiced parfait, pistachio sponge, fresh mango salad & pistachio crumbles

Carrot Cake, Crème Fraiche Pannacotta

Moist carrot cake with sweetened carrots, candied pistachios & a smooth crème fraiche pannacotta

“Snickers” Sandwich, Salted Caramel Ice Cream

Peanut shortbread with chocolate parfait filling, salted caramel ice cream & peanut tuile

Milk chocolate, apple & blackcurrant

Milk chocolate & liquorice mousse with chocolate sponge, poached apples, blackcurrant gelee & black currant meringue shard

“Apple Crumble” & Caramel Parfait

Caramel parfait, apple puree, apple chunks & apple crisps with crumble

A Taste of the Tropics

Fresh mango, papaya & pineapple with coconut meringues, passion fruit curd, sorbets & coconut crumble

Lemon Posset, Citrus Jellies & Meringue

Sweet & sharp lemon posset, jellies of lemon, tangerine & blood orange, lemon curd, lemon balm & meringue

Gianduja Parfait & Oreo crumbs

Chocolate coated praline parfait, Oreo crumbs, sweetened mascarpone, chocolate paint & cocoa nib tuile

Textures of cherry

Torn cherry cake, cherry jelly, macerated cherries, cherry whip, marjoram cream & yoghurt caramels

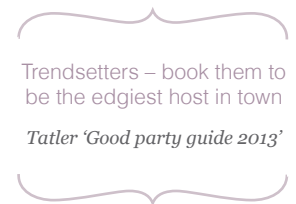


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