



TOOMUCHSPINACH



*Event Catering Portfolio 2018*



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Canapés

Hot

Rare Roasted Hampshire Beef

Yorkshire Pudding, Horseradish Cream, Baby Cress

Smoked Haddock Kedgeree Croquettes

Cucumber Yogurt

Wild Mushroom & Pecorino Arancini

Parmesan Crumb (V)

Shepherd's Pie

Braised Lamb Shank, Celeriac Mash

Bang Bang Chicken

Peanut Dip

Pan Seared Scallop

Roasted Cauliflower Pureé, Black Pudding Crumb

Balsamic & Tomato

Fresh Basil Pesto (V)

Corporal Jones Hot Dog

Red Onion Relish

Cheese Burger

Red Onion Marmalade



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Canapés  
Cold

Smoked Salmon, Buttermilk Blini

Crème Fraiche & Dill

Pesto Brushed Bocconcini

Plum Cherry Tomato (V)

Rosary Goats Cheese & Candied Walnut

Parmesan Shortbread, Fennel Cress (V)

Hampshire Beef Carpaccio

Horseradish Scone, Watercress Pesto

Coronation Chicken

Mango Gel, Sesame Seed Tuile, Coriander  
Cress

Maple Glazed Ham Hock Roulade

Rosemary Crostini, Piccalilli Gel

Ginger & Soy Tiger Prawn

Lime & Coconut Dipping Sauce



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## Starters

Maple Glazed Ham Hock Terrine

Soused Vegetables, Toasted Brioche, Micro Leaf Salad

Chargrilled English Asparagus

Hampshire Cured Meat, Endive Salad

Gin & Dill Cured Salmon

Celeriac & Fennel Remoulade, Cucumber Gel, Rock Chives

Smoked Chicken Caesar

Marinated Artichoke, Charred Baby Gem, Parmesan Crostini, Pancetta, Lemon & Garlic Dressing

Confit Duck Leg & Pistachio Terrine

Pickled Red Cabbage, Rhubarb & Ginger Compote, Crispy Duck Skin

Seared Fillet of Atlantic Mackerel

Smoked Mackerel Pate, Cucumber Carpaccio, Melba Toast, Lemon Sherbet Dressing

Feta, Avocado & Watermelon Salad

Mild Chilli, Lime & Coriander Dressing (V)

Pan Seared Scallops in Shell

Samphire, Toasted Hazelnut & Coriander Butter

New Forest Wild Mushroom Risotto

Shaved Pecorino, Wild Rocket, Truffle Cream (V)



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## Soup

Hampshire Watercress & Potato

Crème Fraiche

Pea & Ham

Ham Hock

Spiced Butternut Squash

Onion Bhaji, Coriander Cress (V)

Roasted Plum & Sun-Blushed Tomato

Basil Croutons (V)

Crab & Sweetcorn Chowder

Garlic Rouille



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## Mains

### Chalcroft Farm Ribeye Steak

Spinach & Potato Rosti, Portobello Mushroom, Tomato & Basil Compote, Green Peppercorn Sauce

### Pan Seared Breast of Chicken

Stuffed with Tarragon Mousse, Seasonal Garden Vegetables, Cocotte Potatoes, White Wine Cream

### Chargrilled Salmon Fillet

Confit Chervil Potato, Sautéed Samphire, Spring Greens, Avocado Salsa, Lemon Infused Oil

### Rosemary & Thyme Crusted Lamb Rump

Warm Salad of Jersey Royals, Heritage Tomato, Garden Beans, Black Olive, Feta, Lemon & Garlic

### Roasted Breast of Guinea Fowl

Pearl Barley, Stuffed Thigh, Anna Potatoes, Carrot Puree, Sautéed Cabbage & Leek, Thyme Infused Braisaige

### Hampshire Beef Fillet Wellington

Chateau Potato, Roasted Root Vegetables, Wilted Spinach, Thyme & Red Wine Jus

### English Asparagus & Sweet Pea Risotto

Summer Pea Velouté, Parmesan Tullie, Pea Shoots

### Hampshire Lamb Duo

Lamp Rump, Confit Garlic Studded Lamb Breast, Roasted Cauliflower, Spinach & Leeks, Dauphinoise Potato, Redcurrant Jus

### Slow Cooked Blade of Hampshire Beef

Pancetta, Baby Shallots, Chestnut Mushrooms, Truffle Mash, Root Vegetables, Bourguignon Jus

### Pan Seared Sea Bass Fillet

Seared King Scallop, Braised Baby Fennel, Wilted Spinach, Sauce Vierge



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Artichoke, Chestnut Mushroom, Spinach & Sun-Blushed Tomato Wellington

Pan Seared Duck Breast & Confit Duck Leg Terrine  
Thyme & Garlic Fondant Potato Wilted Spring Greens,  
Plum & Port Sauce

Glazed Rosary Goats Cheese  
Spinach & Potato Rosti, Roasted Baby Beets, Beetroot  
Puree, Fresh Basil Pesto (V)

Fondant Potato, Braised Red Cabbage & Red Wine Jus (V)





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## Dessert

Lemon Posset

Homemade Shortbread

Dark Chocolate Torte

Chocolate Soil, Nougatine Crunch, Crème Fraiche  
Chantilly

Pear & Almond Tart

Mascarpone Cream

Cointreau Crème Brulee

Homemade Shortbread

Apple & Cinnamon Crumble Cheesecake

Crème Anglaise, Toffee Apple Puree

Warm Chocolate Brownie

Chocolate Syrup, Hazelnut Praline, Locally Produced  
Clotted Ice Cream

Caramelised Lemon Tart

Macerated Raspberry, Raspberry Syrup, Local Vanilla  
Gelato

Strawberry Streusel Cheesecake

Strawberry Textures

Pistachio & Raspberry Bakewell

Pistachio Praline, Macerated Raspberries, Mascarpone



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## Also Available

### Bowl Food

From Chicken Caesar Salad to Braised Lamb Shoulder

### Hog Roast & Rotisserie

From Whole Hampshire Hog to Barbequed Shoulder of English Lamb

### Hot Fork Buffet

From Braised Hampshire Shin of Beef Bourguignon to Fisherman's Pie

### Barbeques

From Corporal Jones Award Winning Sausage to Hampshire Beef Burgers