

PLATED MENUS 2023

Lunch and Dinner

Starters

- Roasted red pepper & tomato soup, basil oil & crème fraiche - V
- Cauliflower soup with crispy Chorizo & croutons
- Pan fried scallops with pea puree & crispy pancetta & almond gremolata
- Salad of beetroot, goat's cheese & candid pecan nuts -V
- Mackerel & horseradish pate with beetroot glaze & pickled vegetables
- Classic Tiger prawn and crayfish cocktail with cucumber & dill salad
- Soy, mirin and yuzu-marinated salmon with white radish, apple and cucumber salad
- Salmon & cod fish cakes with saffron mayonnaise & crispy salad
- Sesame crusted tuna with oriental vegetables & wasabi cream
- Tian of Cornish crab with tomato, avocado & dill dressing
- Chicken liver parfait with red onion chutney & toasted brioche
- Ham hock terrine with apple chutney & crusty sourdough
- Honey roasted pears with Dolcelatte and pecans - V
- Twice baked Gruyere & thyme souffle with crisp salad leaves - V
- Fricassee of wild mushrooms on toasted brioche with a tarragon cream - V
- Fillet of beef Carpaccio with Parmesan and rocket salad

Served with artisan bread and butter

Main Course

- Rack of lamb roasted cherry tomatoes & a minted Bearnaise sauce
- Harissa roasted loin of lamb with spinach & chickpeas served with tzatzki
- Roasted rump of lamb with creamy mash and a salsa Verde
- Caramelized breast of Gressingham duck with cherries & thyme
- Roast breast of Gressingham duck with green beans, crushed potatoes with a passion fruit sauce



JOANNA PARKER

ALL EVENTS CATERED

The Elms, Gunhouse Lane
Bowbridge, Stroud
Glos. GL5 2DB

- Roasted confit of duck with flageolet ragout & creamy celeriac mash
- Beef fillet with wilted spinach, mushroom sauce and roasted cherry vine tomatoes
- Beef Wellington with a Madeira jus
- Whole roasted fillet of beef with horseradish cream & watercress salad (min 8)
- Roast loin of venison, wild mushroom pie & a parsnip puree (seasonal)
- Supreme of chicken on a bacon & wild mushroom sauce risotto
- Supreme of chicken with tarragon & crème fraiche sauce
- Roasted guinea fowl with caramelized apples and Calvados cream sauce
- Pan seared pave of salmon, crushed potatoes, baby capers, tomato confit, brown shrimp beurre noisette
- Baked fillet of salmon with samphire and mussels with a rich beurre blanc
- Pan fried halibut with herb crust, chorizo and mixed bean casserole
- Grilled bream with mustard and tarragon sauce, asparagus and peas
- Roasted vegetable strudel with a Roquefort sauce – V
- Risotto of wild mushroom & thyme with Parmesan shavings – V

Served with potatoes & seasonal vegetables

Desserts

- Baked orange cheesecake with caramelized oranges and orange sorbet
- Orange polenta cake with cardamom & rosemary glaze served with crème fraiche
- Chocolate fondant with chocolate ice cream (max 10)
- Classic Crème brulee with vanilla shortbread
- Rhubarb semifreddo and pistachio cream with honey madeleine
- Vanilla Panna cotta with poached peaches & almond crisps
- Basil Panna cotta with spiced red berries & shortbread
- Pear & Raspberry Crumble with clotted cream
- Salted chocolate tart with vanilla ice cream
- Poached pears in vanilla & white wine with a hot chocolate sauce & vanilla ice cream



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- Lemon & passion fruit tart with crème fraiche
- Sticky toffee pudding with caramel sauce and vanilla ice cream
- Clafoutis – choice of apricot & Amaretto, plum & cinnamon, or cherry & Kirsch, served with thick cream
- Pear frangipane tart with clotted cream
- A selection of local Gloucestershire cheeses with biscuit's, grapes & chutney

Coffee, tea and fresh mint tea and chocolates

Food Allergies & Intolerances – Please do let me know if any of you or your guests have any allergies, and I can let you know the ingredients used

Once your menu is chosen the prices can be confirmed