



ASSEMBLY BELLY

Summer Private Hire Sample Menu 2018

- Canapes -

A selection of sashimi with pickled ginger and soy dressing

Oysters done two ways, fresh or tempura with pickled cucumber
and a dashi dressing

Mini Greek salad

Dried apricots with stilton and pickled walnuts

Goat cheese and fig bruschetta

Baked peaches wrapped in Parma ham with a balsamic glaze

- Starters -

Scallops with squid ink, red peppers and cauliflower.

Burrata served with basil ice cream, chilli jam and fresh truffles
served with a crisp flat bread

Beetroot cured salmon with cucumber and apple pickle

Courgette flowers stuffed with olive and tomato tapenade served on
goat's curd with a pine nut dukkha.

Duck rillettes with broche toast pickled vegetables and a plumb jelly

Truffled quails with a balsamic sauce

- Mains -

Roast grouse with bread sauce caramelised beetroots, brazed Jerusalem artichokes, game chips and a port Jus.

Whole sea bass cooked with an orange and chilli sauce with pine nuts and capers.

Truncations of turbot with a sauce vierge and grilled baby leeks.

Grilled spatchcock poussin with sumac preserved lemons and tzatziki.

Loin of venison with a squash and sewed puree, poached pears and caramelised walnuts.

Pan seared duck breasts with slow cooked shallots a burnt apple sauce and apple crisps.

- Dessert -

Layered chocolate and hazelnut mousse cake with a raspberry coulis and raspberry sorbet

Pear tart tatin with a blue cheese ice cream

Goats cheese and lemon panna Cota, verjus muscatels and a dukkah wafer

Inverted cheese cake dipped in chocolate served with a berry compote and berry sorbet

Pistachio soufflés with pistachio ice cream

White chocolate, whisky and croissant butter pudding