

# T W E L V E

EVENT MANAGEMENT  
FOOD | PARTIES | DESIGN

---

## AUTUMN MENU

### SOUP

veloute of wild mushrooms, mini brioche bun

celeriac soup with smoked chicken and herb croutons

jerusalem artichoke soup, truffle oil

roasted pumpkin soup, toasted pumpkin seeds

### STARTERS

traditional un-vented oak smoked salmon, beetroot and dill salad, basil oil, red pepper sauce

rilette of confit of duck, citrus dressing, baby leaf salad

home-cured salmon, fennel salad, pickled cucumber

potted sea trout, pickled vegetables, melba toast

chicken liver parfait, red onion jam, toasted brioche

terrine of confit of chicken, plum & apple chutney, leaf salad

### MAINS

illet of bowland forest beef, gratin of wild mushrooms

roast loin of venison, cassis sauce, butter braised potato, caramelised shallots

roasted guinea fowl supreme with prune lemon and leek stuffing, potato rosti, cumin spiced parsnips

confit of salmon, wild mushrooms, red wine sauce

baby shank of slow braised lamb, champ potato, green beans

pan-fried black bream, buttered spinach, mussel and vanilla broth

poached breast of chicken, leek and pea veloute, wild mushrooms, puff pastry

### SWEETS

banana butty, four sweets in one

nutmeg egg custard with vanilla ice cream

damson and apple crumble, cinnamon custard

platter of lancashire cheese, mrs kirkhams original, blacksticks blue, oak smoked lancashire

bitter chocolate tart, strawberry sorbet, tuile biscuit

lemon cheesecake, passion fruit pannacotta