

T W E L V E

EVENT MANAGEMENT
FOOD | PARTIES | DESIGN

SUMMER MENU

SOUP

cauliflower soup, lancashire cheese mini rarebit

blackpool tomato soup, basil pesto ice-cream

creamed white onion and potato soup

chilled cucumber soup

STARTERS

grilled baby goats cheese, roasted plum tomatoes, pea shoot salad, hazelnut oil

potted southport shrimps, seared scallop, tomato gazpacho

carpaccio of tuna, parmesan, rocket salad

traditional un-vented oak smoked salmon, lemon in muslin, milled black pepper

cantaloupe and galia melon, pink grapefruit salad, dandelion vinegar caramel

organic chicken mousse terrine, truffle oil, salad leaves, toasted brioche

MAINS

fillet of salmon, asparagus, buttered spinach, pesto mash

baked monkfish, wrapped in proscuitto ham, steamed pak choi, star anise sauce

herb crusted loin of bowland forest lamb, hot pot potatoes, ratatouille timbale

fillet of bowland forest beef, béarnaise relish, chateau potatoes

breast of chicken, tarragon hash brown, confit of baby tomatoes, button mushrooms, caramelised mushrooms

escalope of pork fillet, fondant potato, grain mustard sauce

sirloin of beef, fondant potato, peppercorn sauce, green beans

SWEETS

banana butty, four sweets in one

raspberry pavlova, vanilla crème fraiche

summer pudding with clotted cream

summer fruits with fisherman friends fruit sorbet

raspberry baked alaska, tuile biscuit, raspberry shooter

strawberry & champagne panacotta, black pepper tuile