

# T W E L V E

EVENT MANAGEMENT  
FOOD | PARTIES | DESIGN

---

## SPRING MENU

### SOUP

spring vegetable broth, herb dumpling

woodland mushroom soup with truffle oil

leek and potato soup, oyster fritter

cock-a-leekie, eggie bread soldier

### STARTERS

marbled smoked and poached salmon terrine, sauce vierge

smoked salmon mousse, pickled vegetables, melba toast

pork and chicken liver terrine, toasted brioche, cress salad

asparagus and cherry tomato salad, espuma of mayonnaise, cheese and ham toastie

salad of prawns with mango, caesar dressing and seared baby lettuce

smoked duck, coriander noodles, parmesan and orange wafer

### MAINS

fillet of bowland forest beef, rosti potato, french beans, carrot puree, red wine sauce

roast sirloin of bowland forest beef, yorkshire pudding, onion gravy

spring bowland forest lamb loin served pink, gratinated potatoes, asparagus and young baby vegetables

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

confit of duck leg, braised sweet potato, red onion marmalade, puy lentils

roasted cod loin, confit of bacon, lightly curried lentils

supreme of salmon, nage of green vegetables

### SWEETS

banana butty, four sweets in one

rhubarb and vanilla panacotta, rhubarb sorbet, rhubarb crisp

assiette of chocolate desserts

sticky toffee pudding, sticky toffee sauce, vanilla pod ice-cream

passion fruit cheesecake with a lemon posset