

EGG HEADS

Event Catering

By Jack O'Donovan

3 – Course - Private Dining menu – Spring

Please choose one starter, one main and one dessert for your meal with the exception of any dietary requirements

Bread

Homemade Spelt & Rye Sourdough

Starters

Citrus and dill cured salmon, salt baked beetroots, seasonal leaves

Wild garlic velouté, slow cooked ham hock, whole grain mustard & crème fraiche

English asparagus salad, rapeseed mayonnaise, soft-boiled free-range egg, sorrel pesto and crispy parmesan

Vegan - English asparagus salad, Sorrell pesto, vegan mayonnaise, crushed garlic bread crumbs

Main Course

Poached fillet of Hake, cheddar crust, slow cooked leeks, white wine sauce, sea vegetables

Roast rump of local lamb, braised shoulder croquette, Jersey royal potatoes, courgette and basil, lamb jus

Gnocchi with slow cooked tomato and mascarpone sauce, black olive crumb, basil

Vegan – Slow cooked tomato and basil risotto, black olive crumb, dressed rocket leaves

Dessert

Vanilla panna cotta, poached rhubarb, caramelised white chocolate, oat crumble

Chocolate mousse, blood orange, hazelnut, Chantilly cream

Vegan – Poached rhubarb, coconut yoghurt, oat crumble, blood orange

Selection of artisan cheese, crackers & seasonal chutney available on request (additional supplement)

Eggheads Event Catering By Jack O'Donovan

Eggheadseventcatering@gmail.com

Instagram - jack_o_donovan_

EGG HEADS

Event Catering

By Jack O'Donovan