

# indulgence

bespoke catering service

## Menu A

### To Start

Baked Wild Mushroom and Parmesan Tartlet  
Tarragon Dressed Leaves

### To Follow

Roast Breast of Maize Fed Chicken  
wrapped in Parma Ham, Basil and Lime Sauce  
Ratatouille Provençal  
Summer Vegetables, Dauphinoise Potatoes

### To Indulge

Indulgence's Strawberry and Vanilla Cheesecake  
Raspberry Sauce



## Menu B

### To Start

Char Grilled Mediterranean Vegetable Salad  
Buffalo Mozzarella, Rocket Dressing

### To Follow

Confit of Oxfordshire Lamb  
Dauphinoise Potatoes, Basil Jus, Pea and Mint Purée  
Buttered Carrots and Asparagus

### To Indulge

Indulgence's English Summer Berry Pudding  
Crème Chantilly



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## Menu C

### To Start

Asparagus and Smoked Salmon Salad  
Orange, Lime and Chive Dressing

### To Follow

Slow Roast Medallion of Pork with Apricots and Baby Spinach  
Seasonal Vegetables, Crushed New Potatoes, Tarragon Cream

### To Indulge

Indulgence's Roasted Vanilla Pannacotta  
Raspberry Croquante



## Menu D

### To Start

Asparagus and Summer Pea Mille Feuille  
Poached Hens Egg, Mint Hollandaise

### To Follow

Aberdeenshire Beef Parcel  
Dauphinoise Potatoes, Creamed Spinach  
Summer Vegetable, Tarragon and Tomato Jus

### To Indulge

Goey Meringue filled with Eton Mess  
Crushed Raspberry Sauce



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## Menu E

### To Start

Honey Roast Duck  
Oriental Herb Salad, Plum Dressing, Plantation Crisps

### To Follow

Roast Fillet of Sea Bass  
Spinach and Lemon Risotto, Char Grilled Asparagus  
Warm Cherry Tomato and Cucumber Dressing

### To Indulge

White Chocolate, Champagne and Raspberry Ripple Mousse



## Menu F

### To Start

Devonshire Crab and Crayfish Salad  
Roasted Red Pepper Dressing, Samphire Salad

### To Follow

Roasted Breast of Maize Fed Duck  
Black Cherry Jus, Carrot Puree, Baby Spinach  
Rosemary Potato Cake

### To Indulge

Indulgence's Tiramisu in a Dark Chocolate Cup  
Hazelnut Sauce



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## Menu G

### To Start

Roast Plum Tomato Velouté  
Parmesan Croutons, Tarragon Cream

### To Follow

Shin of Aberdeenshire Beef  
Dauphinoise Potatoes, Celeriac, Buttered Asparagus,  
Honey Roast Shallots, Horseradish Jus

### To Indulge

Dark Chocolate and Mango Mousse  
White Rum Marinated Strawberries and Raspberries



## Menu H

### To Start

Baked Sun Dried Tomato, Roasted Pepper and Goats Cheese Tart  
Basil Crème Fraîche

### To Follow

Char Grilled Fillet of Aberdeenshire Beef Noisette  
Herb Pommes Purée, Porcini Mushroom Sauce, Summer Vegetables

### To Indulge

Indulgent White and Dark Chocolate Pyramid  
Cassis and Mint Marinated Berries



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## Menu I

### To Start

Sicilian Bresaola Salad  
Pecorino and Toasted Pine Nuts, Grilled Lemon and Thyme Dressing

### To Follow

Roast Fillet of Organic Salmon  
Char Grilled Fennel, Sicilian Cherry Tomatoes  
Olive Oil and Saffron Potatoes, Red Wine Fumet

### To Indulge

Bramley Apple Crumble Tart  
Caramel Ice Cream, Orange Crème Anglaise



## Menu J

### To Start

Smoked Salmon and Dill Tart with Lime and Chive Dressing

### To Follow

Whole Roast Rump of Aberdeenshire Beef  
Carved at the Table  
Spinach Gratin, Dauphinoise Potatoes, Summer Vegetables  
Red Wine Gravy

### To Indulge

Black Cherry and White Chocolate Cheesecake



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## Menu K

### To Start

Salad of Buffalo Mozzarella, Sicilian Peaches, Parma Ham  
Elderflower Vinaigrette

### To Follow

Roasted Fillet of Monkfish wrapped in Parma Ham  
Provençal Vegetables, Herb Crushed New Potatoes, Mussel and  
Saffron Sauce

### To indulge

Sicilian Lemon and Lime Cheesecake  
Marinated Berries, Honey and Vanilla Syrup



## Menu L

### To Start

Baked Oxford Blue and Hazelnut Crostin  
Saffron Pears, Perry and Shallot Vinaigrette

### To Follow

Roasted Breast and Confit Leg of Guinea Fowl  
Thyme Fondant Potato  
Savoy Cabbage and Wild Mushrooms  
Cracked Black Peppercorn and Cherry Jus

### To Indulge

Rhubarb and Ginger Cheesecake  
Pistachio Croquante, Black Muscat Ice Cream



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## Menu M

### To Start

Roast Fillet of Seabass  
Mussel and Saffron Risotto, Langoustine Beurre Blanc

### To Follow

Duo of Aberdeenshire Beef  
Braised Boneless Oxtail and Rare Roasted Sirloin  
Celeriac Purée, Baby Vegetables  
Syrah and Shallot Jus

### To Indulge

Baked Dark Chocolate Fondant  
Seasonal Berries, Vanilla Cream Shot



## Menu N

### To Start

Mediterranean Crevette  
Smoked Salmon and Avocado Salad  
Cucumber and Dill Dressing

### To Follow

Roast Aberdeenshire Sirloin Pâvé  
Port Jus, Creamed Spinach, Dauphinoise Potatoes  
Solfreno of Baby Seasonal Vegetables

### To Indulge

Tarte au Citron  
Limoncello Marinated Blueberries  
Raspberry Sorbet



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## Menu O

### To Start

Confit of Duck  
Haricot Vert Salad, Poached Quails's Egg, Béarnaise Sauce

### To Follow

Steamed Fillet of Turbot  
Asparagus, Baby Vegetables, Chablis Velouté,  
Jersey New Potatoes, Chives

### To Indulge

Espresso Crème Brûlée  
Blueberry Tiramisu



## Menu P

### To Start

A little Fricassee of Scallops and Tiger Prawns  
Herb Linguine

### To Follow

Honey Roast Rack of Lamb,  
Thyme Fondant Potato, Leek Gratin, Summer Vegetables.

### To indulge

Raspberry and Vanilla Crème Brûlée  
Highland Shortbread and Strawberry Mille-Feuille



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## Menu Q

### To Start

Devonshire Crab Ravioli  
Warm Plum Tomato and Basil Dressing

### To Follow

Grilled Fillet of Cornish Brill  
Lobster Ravioli, Basil Beurre Blanc  
Fricassée of Summer Vegetables

### To Indulge

Blueberry and Dark Chocolate Mille-Feuille  
White Chocolate Sauce



## Menu R

### To Start

Marinated Tuna and Char Grilled Scallop Salad  
Coriander and Lime Dressing

### To Follow

Roast Canon of Oxfordshire Lamb  
Asparagus and Summer Pea Mille-Feuille  
Baby Carrots, Boulangère Potatoes, Tarragon Jus

### To Indulge

Bombe Alaska  
Damson Coulis, Spiced Plums



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## **Menu S**

### **To Start**

Langoustine Bisque  
Scallops and Tiger Prawns flamed with Cognac

### **To Follow**

Char Grilled Aberdeenshire Fillet Steak  
Dauphinoise Potatoes, Sautéed Wild Mushrooms and Baby Spinach  
Baby Vegetables, Cotes du Rhone and Shallot Jus

### **To Indulge**

Indulgent Summer Assiette  
Mini Eton Mess  
Raspberry Champagne Jelly  
Warm Dark Chocolate and Pistachio Brownie

