



PIPTREE



CHRISTMAS MENU





CANAPES



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Whipped feta, truffle honey, candy pecan, butter tart

Malted duck bon bon, cucumber gel, diakon

Chicken, sage and pancetta lollipop, herb emulsion

Chicken parfait, red currant jelly, chicken skin cracker, thyme

Dahl puree, curried cauliflower, coriander, paprika tuille

Lobster & prawn roll, agruva caviar, bronze fennel

Mushroom pate, brioche, pickled shimeji, tarragon

Thai green haddock scotch egg, lime and coriander emulsion

BOWLS



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Roasted squash pasanda, toasted seeds, basmati rice

Za'atar chicken, saffron & apricot biryani, mint yogurt, pomegranate syrup

Beef shortrib, spiced carrot puree, potato rosti, nasturtium, winter berry jus

Sesame battered cod, rosemary salt chips, pickle mayonnaise, pea shoots

Pumpkin risotto, Parmesan crisp, soft boiled quail egg, parmesan ricotta

Roast heritage carrots, smoked almond dukkah, sherry vinegar dressing

Hot smoked salmon, beetroot, orange, watercress, orange dressing

Lobster tail, celeriac remoulade, crispy mustard seeds, lemon gel

PLATED DINING



TO START



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Beef tartare, pickled gherkin, bloody mary mayonnaise, crispy capers, cured egg yolk sourdough crutes.

Smoked chicken terrine, Black garlic puree, sourdough crutes, tarragon emulsion, confit egg yolk, tarragon

Smoked duck breast, heritage beetroot, radicchio, burnt orange, candied hazelnuts, beetroot gel

Curried crab, curry leaf emulsion, Pickled green apple

Sweet potato gnocchi, toasted hazelnut beurre noisette, roast pumpkin, chive oil, crispy sage

Heritage beetroot, figs, candied walnut, Goats cheese mousse, pickled beetroot, Beetroot gel, Blackberries,
Nasturtium

Watermelon tartare, pickled ginger, yuzu gel, pickled cucumber, coriander emulsion

butternut squash tortolini , crispy kale, confit garlic, pumpkin puree, crispy sage

MAINS



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Beef fillet, winter berry puree, pressed potato, braised anise red cabbage, cherry & Port reduction

Chicken supreme, brown butter fondant potato, artichoke puree, saute greens, tarragon jus

Pressed pork belly, pomme puree, miso glazed carrot, crispy mustard seeds, caramelized apple puree, cider reduction

Miso baked cod loin, charred leeks, delicata pumpkin, hazelnut beurre noisette, crispy shiso

Garlic and parsley monkfish kiev, sauvignon veloute, Mussels, pickled apple, dill oil, sea herbs

Pea and mint fritter, champagne & velouté, broad beans, filo pastry, pickled currants. whipped ricotta

Shallot tart tatin, smoked soubise, crispy shallots, Pickled red onion petals, fennel pollen

chargrilled cauliflower, dhal puree, coconut riata, spiced chickpeas, crispy curry leaf, coriander oil

TO FINISH



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Mango & raspberry dome

Treacle tart, spiced poached pear, clotted cream

Lemon curd & meringue bar

Traditional Christmas pudding, brandy butter, white chocolate sauce

Mince pie, mince pie ice cream, brandy tuille

Basque cheesecake, mini meringue & mince pie tart

Chocolate tort, chocolate ash

Vanilla & strawberry cheesecake



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