

STARTERS

Smoked salmon roulade, pickled cucumber, crisp breads

Ham hock terrine, Piccalilli, toasted foccacia

Hummus, feta, salted crumble, blistered cherry tomatoes, toasted Arabic bread, small leaves (V)

Roasted pear, mixed endive, candied walnut, stilton salad, balsamic reduction (V)

Trio of salmon, caperberries, pickled cucumber, olive oil scented croutes, micro herb salad



MAINS

Pan seared salmon fillet, wilted spinach, potato rosti, white wine and chive cream

Slow cooked lamb rump, boulangere potatoes, baby vegetables, redcurrant jus

8 hour beef blade cooked in red wine, creamed cabbage and bacon cooking jus, boulangere potatoes, fine beans, tender stem and sugar snaps

Slow roasted breast of chicken, buttered spinach, bread, onion and sage stuffing, fondant potato, chicken jus

Caramelised shallot, potato, thyme tartlet, wilted spinach, roasted red pepper and tomato coulis (V)

Beetroot Bourguignon, caramelised puy lentils, rosary goats cheese puff (V)



PUDDINGS

Sticky toffee pudding, caramel sauce, clotted cream

Raspberry bakewell, poached berries, clotted cream

Chocolate mousse, kirsch cherries

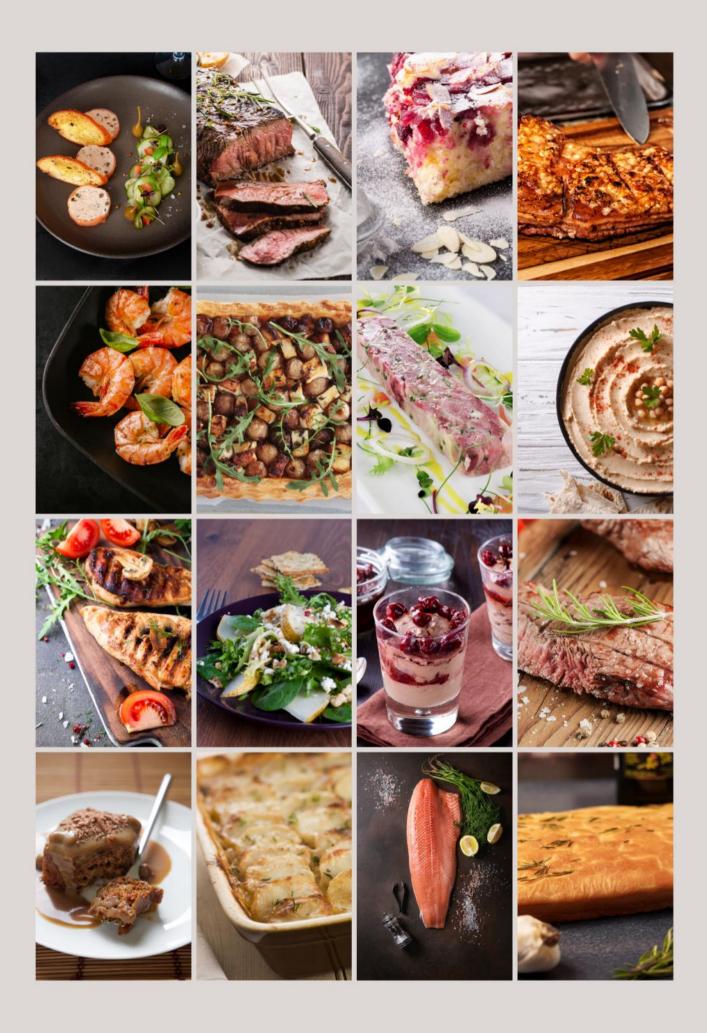
White chocolate cheesecake, berry compote

Raspberry mousse set in chocolate cups, macerated berry salad

Chocolate and salted caramel tart, berry coulis (V)

Seasonal fruit, lemongrass and ginger syrup, biscotti (VV)





THE

LITTLE KITCHEN

co.

4, NCHESTER

Please get in touch to place your order.

Phone: 01962 885600

Email info@thelittlekitchencompany.com

Collection only.

Please inform us of any dietary requirements or allergies at the time of placing your order.

Dietary requirements will be taken into consideration however, we regret we may not be able to adapt dishes to suit dietary requirements.

Minimum requirement is 2 people - and both people will need to have the same dishes from each course (so if ordering for 4 people for example, you will be able to choose 2 options from each course).