CUR!OUS FEAST

THE CURIOUS EATERY

CUR!OUS FEASTS ARE FUN, FRESH & VIBRANT!

We pride ourselves at being able to visualise and develop your perfect feast, we are dedicated to making the experience faultless. Here at the Eatery we are passionate about food as an experience, it should be visual and immersive and your guests will remember the food!





£66 per head bespoke menu

Starter

Goats cheese and smoked garlic crème brulee

Friday Street Farm asparagus salad, lovage puree, hazelnut crumble, lemon foam

Main

Roundoak Hebridean lamb bun

Lamb cutlet encased in braised lamb breast, savoy cabbage and crispy polenta pastry. Salsa verde. Jus

Spring vegetables

Broccoli, broad beans, peas, courgettes, cherry tomatoes with chervil, citron yoghurt

Roasted assorted New potatoes

with rosemary, thyme, garlic and fennel pollen (also known as spice of the angels!)

Dessert

Celebration of Strawberries

Raspberry sorbet, strawberry gel, strawberry and chilli jelly, freeze dried strawberry yoghurt, strawberry meringue, strawberry pearls and Great British strawberries





£49.50 per head bespoke menu

Starter

Autumn salad

Beetroot, butternut, pickled carrot, whipped feta and toasted cobnuts with a carrot top dressing

Main

Pork and black pudding Wellington

Baked stuffed baby apple and a shallot and cider puree.

Served with buttery Savoy Cabbage, thyme and
rosemary roasted baby Kent potatoes

Dessert

Baked Alaska

Malva sponge, vanilla ice cream, Italian meringue with a quince puree and a blackberry and elderberry syrup





£66 per head bespoke menu

Starter

Cashew nut pate encased in mandarin jelly

Main

Seared Hedgerow game Venison carpaccio, beetroot and kale crisps, pickled radishes

Italian seafood salad

Prawns, mussels, and squid marinated in olive oil, citrus, garlic, parsley and cayenne pepper

Pearl Barley salad

Roma tomatoes, cucumber, parsley, mint, spring onion, lime juice, rapeseed oil and pistachios

Autumn root veg slaw

Carrot, celeriac and beetroot slaw, orange, coriander and rosemary dressing.

Burrata salad

Rocket, courgette ribbons, crispy prosciutto and sage, pomegranate molasses and truffle oil

Dessert

Texture of apples

Mini toffee apples ,apple mousse, apple crumble, apple jelly and an apple puree





£46.50 per head bespoke menu

Starter

Ham hock terrine

Curious pacallili, mustard mayo, mustard cress salad

Main

Slow braised beef shin

Herby dumpling, cardamom glazed dumpling, buttered kale, rich red wine jus

Dessert

Trio of desserts

Caramel cheesecake, raspberry meringue kisses, Chantilly cream, chocolate brownie





Canape list;

£10 for 4 choices £12 for 5 choices

Meat:

Mini posh dogs

mustard mayo, ketchup, pickled shallots

Pork and herb sausage rolls

home made piccalilli puree

Aberdeen angus Beef tartare spoons

salsa verde, parmesan crisp

Chicken teriyaki skewers

lime and chilli dipping sauce

Beef wellington; vol au vont

rare roast beef, mushroom duxelle and horseradish cream, kale chip

Asparagus wrapped in prosciutto

garlic aoli (when is season) served in wheatgrass

Fish:

Blinis, cured mackerel

beetroot mousse, cucumber pickle, caviar

Prawn pil pil skewers in shot glasses

tomato mayonnaise and garlic oil

Salmon and avocado nori rolls

wasabi, soy mayo and caviar (£1 supplement)

Scallops wrapped in pancetta

truffled cauliflower puree and mushroom dust (£1 supplement)

Thai fish balls with chilli

lemongrass and coriander, lime and pea tartare

Smoked salmon mini muffins

with horseradish cream cheese and dill

Sesame tuille cones filled with tuna tartare

wasabi mayo, toasted sesame seeds (£1 supplement)





£10 for 4 choices £12 for 5 choices

Canape list (continued);

Veg:

Crunchy Crudité bundles in shot glasses, seasonal hummous, rapeseed oil, nigella seeds

Heirloom tomato bruschetta radish, basil and shallot salad

Tomato gazpazho shot with celery and red pepper sticks

Pea and broad bean crostini rapeseed oil, mint (when is season)

Panko crumbed strong cheddar cheese croquettes home made hp sauce

Golden beet and goats cheese tart tartine beetroot crispt, hazelnut dust







The Curious Eatery (at The Albion Inn)

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