



HIBISCUS FOOD

Catering Specialists

WEDDINGS • PARTIES • DELIVERED

SAMPLE 3 COURSE FINE DINING MENU

Hand-cut breads – Cornish butter

- STARTER -

(a choice of 1 fish/meat & 1 vegetarian/vegan choice)

East coast crab & salmon cake - poached hen's egg - bitter leaves –
caper & dill mayonnaise

OR

Beef fillet carpaccio - lemon - red onion - parmesan - chives - rocket –
olive oil & smoked sea salt dressing

&

Grilled goat's cheese, candied walnut, beetroot & rocket salad (V)



- MAIN -

(a choice of 1 fish/meat & 1 vegetarian/vegan choice)

Seed crusted cod loin - warm orzo pasta - rocket & blistered tomato salad –
saffron cream sauce

OR

Pan fried corn-fed chicken breast - parmesan, parsley & olive oil mash - asparagus –
sun blush tomato & tarragon cream

&

Roast vegetable and stilton wellington - red pepper & smoked paprika puree –
mint, pea & sour cream emulsion (V)



- DESSERT (a choice of 1) -

Bitter chocolate, orange & pistachio truffle - vanilla mascarpone cream

To view our full menu choices, please contact us on hello@hibiscusfood.co.uk



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