

Starters

Beetroot & Roasted Squash Salad With Grilled Croton Goats Cheese & Balsamic Dressing

Beef Carpaccio With Parsnip Chips, Capers & Horseradish

Double Baked Spinach And Gruyere Soufflé With Almond Cream

Organic Salmon With A Honey Glaze Served With Jersey Potatoes & Sauce

Seared Foie Gras Served With Sweet Red Onion Brioche And A Port Reduction.

Goat's Cheese And Potato Terrine, Thyme Crouton.

Crayfish & Leek Terrine With A Caviar & Tomato Biscuit

Braised Pork Belly With Apple Puree And Port Reduction

Smoked Duck Salad With Elderberries And Parmesan Shavings

Platter Of Cornish Shellfish On Ice

Pan Seared Wood Pigeon Breast With Pickled Black Cherry & A Dark Chocolate Ganache

Marinated Scallop Carpaccio With Wakame Salad, Horseradish & Caviar.

Half Lobster Orange And Pea Shoot Salad, Vanilla Syrup.

Seafood Ravioli With Herb Oil & A Garlic Foam.

Gazpacho Jelly With Dorset Crab Salad & Pickled Ginger

Assortment Of Steamed Dumplings Of Minced Pork And Prawns, Garlic And Chestnuts.

Crispy Vegetable Roll With Hoi Sin Dipping Sauce.

Giant Tiger Prawns With Toasted Citrus Marshmallow, Coconut Tuille, & Lemon Butter Sauce.

Singapore Laksa

Oriental Sharing Platter

Tom Kha Soup

Thai Fish Cake With Sweet Chilli Dipping Sauce

CELESTINE
CATERING & EVENTS