

2 Courses
from £25.00

3 Courses
from £28.00

JOSEPH

CATERING

À LA CARTE SAMPLE

Minimum order of 30
Prices are exclusive of VAT.

Starter

Tandoori prawns, pickled cucumber, marinated feta and olives (gf)

Smoked ham hock, chicken, black pudding and apricot terrine, mustard mayonnaise

Isle of Wight tomato & gazpacho, shimeji mushroom & basil (ve)(gf)

Scorched English mackerel, smoked mackerel patè, rye crumbs, sorrel and buttermilk

Home-cured chalk stream trout, horseradish cream, soda bread

Salt baked heritage beetroot salad, orange gel, stilton bonbon, basil pesto (v)

Wild boar scotch egg, bacon & onion jam, chervil pesto, pickled baby onions

Main Course

Chicken and wild mushroom roulade, celeriac rosti, grilled stem broccoli, wholegrain mustard cream (gf)

Slow confit lamb belly, crispy sweetbreads, harissa spiced couscous, calvados sauce

Truffle wild mushroom risotto, pickled baby onions, dry aged parmesan cheese, fresh truffle (v)(can be ve)

Pan fried Stone bass, risotto cake, steamed spinach, white wine velouté

Slow-cooked feather blade of beef with parmesan potato, onion tart, butternut squash, wild mushrooms and thyme jus

Sweet pea gnocchi with lemon ricotta, slow roasted tomatoes, broad beans and tarragon pesto (v)

Sweet

Tonka bean Eton mess, macerated raspberries, white chocolate crisp (gf) (v)

Passionfruit and coconut cream tartlet, strawberry coulis (ve)

Pineapple carpaccio, mango sorbet, crispy raspberries (ve) (gf)

Chocolate baileys crème brûlée, caramelised banana and toffee shortbread

Sea salted dark chocolate tart, orange zest chantilly cream