

# ROSETTE EVENT CATERING

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**PASSION  
IMAGINATION  
EXPERTISE**

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# PRIVATE DINING MENUS

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## ABOUT US

Rosettes is a National award winning event catering specialist.

We only use the finest local & British ingredients in all our dishes. We can design bespoke menus for any style of event, the Rosettes team will impress both you and your guests.

[www.rosettecatering.co.uk](http://www.rosettecatering.co.uk)

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# CANAPES & AMUSE BOUCHE

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Hereford Beef Carpaccio, Chive Blini with Truffle Oil & Parmesan  
Shredded Braised Short Hereford Rib Tartlet with Truffle Hollandaise

Wild boar chipolatas coated in a honey and lavender glaze

Harissa Lamb lollipops & dukkah crust

Mini Hereford beef burgers & Wye Valley Ale, mini tankers

Tamworth belly Pork, black pudding crisp & Crackling Powder, Herefordshire cider gel

Free range chicken, parmesan & thyme crust, mini tobasco

Tandoori Flavoured Chicken on Skewers ,Cucumber, Yoghurt & Mint Dip

Seared sesame crusted tuna, pickled cucumber & fennel seeds Parmesan

Crusted Haddock Goujons & Caper Aioli

Mini Brioche, Smoked Haddock, Quail Egg & Hollandaise

Beetroot Rosti ,Topped with Oak Smoked Salmon with a Horseradish Cream

Beer battered Cod, triple cooked beef dripping chip, tartare sauce

Smoked salmon, nori and sesame pancake & wasabi mayo

Smoked Salmon Blinis with Crème Fraiche & Caviar Thai Flavoured

mini Crab Cakes served with Avocado & Lime Salsa

# STARTERS CLASSIC

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Potted Hereford Beef

Wye Valley ale & orchard apple chutney, mini Yorkshire puds

Dorstone Goats Cheese (V)

caramelised red onion tarte Tatin, wild rocket salad

Chicken Liver Parfait

hazelnuts, red onion jam, toasted brioche

Hay Charcutire Platter

finest cured local meats, marinated olives, manchago cheese

Tamworth Ham Hock Terrine

chorizo scotch egg & charred sweetcorn puree

Oak Smoked Salmon "Cannelloni"

pickled cucumber & saffron mayo

Fresh King Prawns

avocado mousse, dark rye, sweet chilli glaze

Blue Cheese Croquettes (V)

roasted Mediterranean vegetables & basil pesto

# STARTERS

# ROSETTES

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Smoked Salmon by Lay & Robson

flaked salmon mini fishcake, crispy quail egg & black pepper hollandise

Twice baked Hereford Hop Cheese Soufflé (v)

apple, compressed celery & walnut salad, citrus & tarragon dressing

Local Wood Pigeon Breast

walnut pesto tart, wild mushrooms, savoury popcorn & crispy leeks

Seared Celtic King Scallops

slow cooked belly Pork, black pudding bon bon, burnt Herefordshire apple puree

Black Truffeld Dorstone Goats Cheese (v)

croquete, textures of roasted cauliflower & toasted pine nuts

Smoked Black Mountain Duck Breast

sesaeme confit leg croquette, beetroot puree & orange gel

Dorset Crab Tian

white meat, cucumber carpaccio, fennel & apple salad

Sea Bream Ceviche anchovy

, dill & horseradish crème fraiche, beetroot toast

# MAINS

# GASTRO

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## Lemon & Thyme Chicken Breast

roasted garlic mash, crispy skin, glazed baby vegetables & salsa verde

## Roasted Fresh Cod Loin

parmesan & pea risotto, crispy rocket, lemon butter sauce

## Portobello Mushroom Wellington (V)

caramelised shallots, wilted spinach, Vintage cream cheese, butternut squash puree, confit potatoes & port jus

## Dorset Fish & King Prawn Pie

cheddar mash topping, lemon buttered French beans

## Trio of Local Award Winning Pork Sausages

cheddar & chive mash, crushed peas & caramelised red onion gravy

## Slow Roasted Lamb Shank

root vegetable mash, crispy leeks, rosemary & red currant sauce

## Free Range Chicken & Ham Hock Pie

whole grain mustard mash, buttered vegetables & pan gravy

## Ravioli of Spinach & Ricotta (V)

toasted pine nuts, spaghetti vegetables, tomato sauce

# Rosettes "style" Mains

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## 35 day Aged Hereford Beef Fillet

Jacobs ladder, Roscoff onions, fondant potato, artichoke, wild mushrooms  
& red wine jus

## Pan Roasted Madget's Farm Duck Breast

braised red cabbage, confit leg croquette, braised pak choi & dark cherry sauce

## Loch Duart Pave of Salmon

king prawn dill risotto, samphire & lobster sauce

## Trio of Tamworth Pork

procittio wrapped fillet, confit belly, black pudding bon bon, burnt apple puree

## Springfield Farm Chicken Supreme

chorizo & basil mash, parmesan crisp, sun dried tomato oil

## Welsh Marches Lamb

charred Rump, lamb kofta, truffled mac & cheese & lamb jus

## Hereford Beef Wellington

aged fillet, purple potato & horseradish mash, glazed baby vegetables  
& marrow jus

## Line Caught Dorset Cod Loin

lemon herb crust, Mudeford Quay Crab & crushed jersey royals, salsify  
& warm tartare sauce

# BBQ FEAST

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## Cooked Slow & Low

Finest Local meats, slow cooked for a minimum of 12 hours, served on wooden sharing platters

Welsh Shoulder of Lamb  
Pomegranate molasses glazed

Local suckling Pig  
Rosemary & garlic seasoning

12hr Hereford Brisket  
Black treacle & mustard seeds

Tamworth Pork Shoulder  
Jack Daniels BBQ sauce

Salmon in a foil wrap, fennel & herb butter  
Charred Dorset Mackerel, chemoula sauce  
Soy glazed Madgetts Duck breast, chilli & garlic  
Flat iron steak, smoked paprika & rosemary oil  
Seared yellow fin Tuna & pineapple salsa  
King Scallops & King prawns, smoky sweet chilli glaze  
Hereford sirloin & chimmichurri  
Buttered Native Lobster tail  
Spatchcock Quail, wild garlic & lemon thyme  
Jack Daniels BBQ Jacobs ladders

Gourmet Hereford beef burger  
Local Pork sausage or Cumberland rings  
Peri Peri chicken breast  
BBQ belly pork  
minted leg of Welsh Lamb & chili skewers  
Chicken drumsticks, honey & mustard glaze  
Charred halloumi & sweet pepper kebabs (v)  
Cajun Chicken breast & chorizo skewers  
Tahini cauliflower steaks, lemon oil (v)  
Boneless chicken thighs, parsley & garlic

Charred water melon, mint, chilli & feta salad  
Roasted squash & herb orzo pasta  
Moroccan couscous & roasted vegetables  
Green salad & house dressing  
Cherry tomato & mozzarella salad, basil pesto  
Caesar salad, crisp cos, croutons, parmesan  
Dorstone goat cheese, beetroot & walnut dressing  
Potato salad with honey & mustard  
Spicy Asian coleslaw  
Crispy panchetta & Avocado, bloody mary sauce  
Chimichurri  
Deep South mustard  
Sweet Tomato Chutney  
Spiced Ketchup  
Jack Daniels BBQ  
Garlic Mayo  
Thai sweet chilli  
Honey & mustard



# 8 Course Tasting Menu

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1. Amuse Bouche

2. Seared Scallop, Trealy Farm chorizo, orchard apple, butternut squash, Tamworth Pork belly

3. Credenhill Rabbit ballotine and crispy belly, Jacqueline sauce, pickled carrots, golden raisins

4. Hereford Beef fillet, Jacobs ladder, wild mushroom, parsnip, marrowbone

5. Fennel and honey-glazed Madgett's Duck breast, orange, sesame confit leg, carrots

6. Pre-dessert

7. Herefordshire cheeses with individual garnishes

8. Pistachio mousse, blackberry, kalamansi sorbet

# DESSERTS

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## Vanilla crème brulee

Macerated Herefordshire strawberries, strawberry sorbet, mini meringue & Thai basil

## Brioche Pudding

white chocolate parfait & caramelised apricot jam

## Valrohna Chocolate Fondant

clotted ice cream & cherry sorbet

## Taste of Lemon

glazed lemon tart, citrus posset, drizzle cake & raspberry sorbet

## Jaffa Cake Pudding

Seville orange syrup sponge, milk chocolate ganache & orange gel

## Vanilla Yoghurt Pannacotta

raspberry gel, pistachio ice cream & tuille

## Rosettes "Banoffee pie"

caramelised bananas, toffee sauce, ganache & vanilla cream

## Herefordshire Strawberry "Eaton mess"

mini meringue, Chantilly cream & fresh strawberry coulis

## Rosettes Treacle Tart

poached vanilla pear & stem ginger ice cream

# Breakfast Club

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Granola & Greek yoghurt  
Freshly baked pastries  
Fresh fruit compote & vanilla yoghurt  
American style buttermilk pancakes

Cooked to order full English breakfast to include  
Thick-cut bacon, butcher pork sausage, grilled tomato, eggs to your liking, fried,  
poached or scrambled, blackpudding, hash browns,  
sautéed mushrooms, baked beans & buttered toast

Eggs Benedict  
Eggs Florentine  
Eggs Royale

Oak smoked Salmon, scrambled egg & buttered brown toast  
Smashed avocado & toasted sour dough

Full Vegetarian & Vegan Breakfast  
High quality Tea & Coffee