



Kearney's

Private & Corporate Event Catering

GRANGE PARK OPERA MENU 2022

FIRST COURSE

Green Papaya Sweet & Hot Som Tam Salad

(V, VG, GF, DF, contains nuts)

Ham Hock & Smoked Chicken Terrine

Pickled vegetables, mustard mayonnaise (GF, DF)

Twice Baked Cheese Soufflé (Hot)

Comte & Riesling sauce, petit salad (V)

Handpicked Devon Crab Apple Celeriac Timbale

Chili lemon dressing (GF, DF)

Exmoor Caviar 30grms

Blinis, cotswold quails egg, shallot, sour cream

MAIN COURSE

Rare Roast Fillet of English Beef

Bordelaise sauce, pressed rosemary thyme potatoes, steamed tenderstem, balsamic roasted shallot, honey and fennel roasted carrot (GF)

Pan Fried Gressingham Duck & Rolled Confit Leg

Ginger & lime sauce, roasted sweet potato, teriyaki sesame vegetables (DF)

Fillet of Chalk Stream Hampshire Trout

Beurre blanc, herb linguine, asparagus

Spiced Roasted Aubergine & Romano Pepper

Sautéed new season potatoes, olives, capers, spring onion, salsa verde (V, VG, GF, DF)

Flash Fried Gnocchi

Saffron veloute, charred baby leeks, asparagus, confit tomato (V, VG, DF)

Whole Poached Dressed Native Lobster

Summer salad, minted new season potatoes, lemon mayonnaise (GF)



Kearney's

Private & Corporate Event Catering

DESSERT

Toffee Apple Frangipane

Salted caramel ice cream (GF, contains nuts)

White Chocolate, Honey & Cardamom Cheesecake

Chili pineapple, mango sauce

Orange Cinnamon Cake

Vanilla bean ice cream, spiced orange sauce (VG)

Elderflower & Champagne Jelly

Summer fruits, raspberry sorbet (GF)

Selection of British Cheese

Honey, medjool dates, biscuits

V - Vegetarian VG - Vegan GF - Gluten Free DF - Dairy Free