



**PICKLED
WALNUT**

- CATERING WITH CHARACTER -



**DINNER
PARTY
MENUS**





**PICKLED
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**LET THE
JOY BEGIN**

-

|
HOT STARTERS
|

Searred wood pigeon served with a salsify puree, beetroot crisps and a smoked red wine sauce

-

PW black pudding served with seared fois gras Wirral watercress, apple crisp and vanilla chutney

-

Pan roasted scallops with an onion and thyme puree, red wine reduction and crispy shallots

-

Lancashire tea with local beaks and bobs 'game tea served with
duck ham, pheasant beignet and rillete on toast

-

Cep tart fine served with a truffle café au lait, crispy leeks and a confit chicken oyster

-

Warm Cheshire smoked hot house salmon served a sorrel gnocchi and a balsamic glaze

-

A taste of the seaside {signature dish}
Crispy pork belly with a roast Dublin bay prawn,
apple rosemary puree, baby leeks langoustine oil

-

Sautéed Monkfish served with braised oxtail and herb salad

-

Buckwheat blini with sautéed mushrooms, poached hens egg, herb oil and parsnip crisps

-

Shallot & baby plum tomato tarte tatin with goats cheese fondant and dressed garden leaves

-

Searred Halibut with rhubarb sauce confit fennel and pomme maxim

-

Goosnargh duck salad with carrots, turnips, pea shoots and a panned hens egg

-

Braised veal shin served with tomato salsa and cheese grits

-

Pw meatloaf served with a beetroot chutney and sourdough bread

-

Hot terrine of White and black pudding served with pease pudding and a sherry vinegar

-

Jerusalem artichoke and seared scallop risotto with hazelnut crumb and garden chives

-

Salt-crusted quail served with a sweetcorn puree, parmesan
polenta, pea shoots and a madeira reduction



|
COLD STARTERS
|

Slow cooked salmon served with an apple and rosemary puree,
crispy leeks and a chive and horseradish sauce

-

Cured salmon served with chorizo, sweet tomato puree, bitter oranges finished with garlic sprouts

-

Goosnargh chicken liver and thyme parfait served with a PW chutney and home made loaf

-

Farmhouse duck and pork terrine served with agen prune puree and walnut loaf

-

Carpaccio of Bowland beef with a formby asparagus mousse,
Parmesan crackling and arachide dressing

-

Thinly sliced beetroot served with Delamere goat's cheese,
kibbled walnuts, micro leaves and balsamic syrup

-

Spring pea mousse served with crispy duck ham, broad bean
mint salsa finished with shiso duck scratching

-

Confit tomato salad served with micro basil and tomato water sorbet

-

Potted Southport shrimps with mace and garden chives, breakfast muffin

-

Mosaic of wood pigeon and seared fois gras served with a parsnip and vanilla remoulade

-

Lobster and jersey royal salad served with lemon truffle vinaigrette and a frisse salad

-

Roast chicken dinner terrine with sage farce and roast jelly

-

PW smoked salmon served with Formby asparagus and poached hens egg



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**FROM SEA
TO PLATE**

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|
FISH
|

Purchased daily from Fleetwood market
-

Baked cod herb Welsh rarebit served with wilted greens, and a cider buerre blanc
-

Ragout of Irish lobster served with a veal ravioli, fresh peas and confit lemon shallots
-

Fritto misto served with diver caught scallops, freshwater prawns,
white bait, pollack, garlic aioli and truffle chips
-

Curry spiced monkfish served with celeriac chips and a chilli sauce
-

Pan fried red mullet served with crushed new pots, parsley coulis and garlic crisps
-

Seared John Dory served with a confit tomato and basil terrine finished with an iced olive oil
-

Deep fried skate served with a selection of market vegetables, boiled new potatoes and a paprika aioli
-

Loch fine salmon faggots served with a smoked salmon,
crab and coriander mousse and crushed jersey royals
-

Smoked cod with colcannon,
a poached egg and grain mustard sauce
-

Whole North sea mackerel
with a shaved fennel salad
-

PW Posh turbot fish fingers with chips, mushy peas and tartar sauce
-

Loch fine salmon florentine served with spinach, cream sauce and a poached egg
-

Poached solettes with celeriac, beetroot, smoked fennel and brown shrimp
-

Pan fried fillet of striped bass, wild mushrooms, Jerusalem artichoke puree and baby leeks
-

Surf and turf
-

Roast fillet of Bowland beef served with a butter poached loch fine
lobster, buckets of chunky chips and a chive butter sauce
-

Slow cooked monkfish served with an oxtail ragout and a selection of baby vegetables



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**THE BEST
BIRDS AND
CHICKS
AROUND**

-

|
POULTRY AND GAME
|

Pan fried corn fed chicken with braised celery, fondant potatoes and a lemon thyme jus.

-

Roast Goosnagh duck served with crispy filo leg, turnip fondant and a ragout of baby vegetables

-

Duo of corn fed chicken with a poached breast, crispy drummer, wild garlic ragout and a potato gallette

-

Whole beer baked Goosnagh chicken served with buckets of baked new pots, honey soused root vegetables and a malt ale jus

-

Roast hesketh estate grouse
with rowanberry jelly and bread sauce

-

Pan fried Goosnagh chicken served with a celeriac fondant sweetcorn puree, fresh pea shoots and a cider jus

-

Roast Goosnagh duck breast served with a crispy leg, pea puree, duck scratchings and pea shoots

-

Roast Goosnagh duck and chunky chips served with a ragout of local vegetables and a peppercorn jus

-

Slow cooked Goosnagh duck leg, braised red cabbage, silky mash and a juniper jus

-

Roasted baby chicken, sage and onion butter, roasted pumpkin and pan roasting juices

-

Roasted chicken with potato dauphinoise, tarragon and mushroom sauce

-

Pot roasted corn fed chicken with slow cooked leg, dauphinoise potatoes, grilled leeks, leaf spinach and roasting juices

-

Herb roasted corn fed chicken with crushed new potatoes, bundled asparagus, jus parisienne

-

Breast of Lancashire guinea fowl, crushed ulster prince new potatoes, pea timbale, St. George mushrooms and truffle cream

-

Roast pheasant with sautéed potato, braised cabbage, thyme and juniper, black pudding beignets, red currant jus and bread sauce

-

Boned quail stuffed with a force meat stuffing, parsnip and pearl barley risotto with winter greens and crispy vine leaf



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**BEEF
AND
VEAL**

-

|
BEEF AND VEAL
|

Pan fried rib eye steak served with prune and thyme layered potato cake, medley of pod vegetables and a madeira jus

-

Braised daube of beef served pomme puree, baby vegetables and crispy root vegetables

-

Fillet of Welsh beef served with an oxtail ravioli, celeriac puree and a mushroom cream

-

Duo of Welsh beef to include roast fillet and slow cooked shin served with horseradish and watercress risotto

-

A plate of British Veal; veal schnitzel, Osso bucco served with saffron risotto and veal ravioli

-

Fillet of beef Wellington with Parma ham, chive potato purée, summer vegetables, madeira jus

-

Braised Welsh beef short rib served with shallot puree and honey soured parsnips and a red wine jus

-

Carved Sirloin of beef - from the PW feasting menus served with buckets of roast pots, confit garlic, baby vegetables, Yorkshire pudding, Wirral watercress and a pot of veal jus

-

Calves liver and bacon
caramelised onion mash Cumbrian bacon, spring onions and a red wine jus

-

Veal Osso bucco with risotto milenese, gremolata

-

Feather steak served with a celeriac remoulade and pickled walnuts

-

Beef tartare

Confit peach, mustard & radish, onion salad, quail's egg

-

Pan-roasted veal chop

-

Slow cooked salsify, vanilla carrots pommes purée and a sauce dienne

-

Welsh Beef hash with button mushrooms, button onions and fried duck egg



**WHY HAVE
ONE WHEN
YOU CAN
HAVE TWO**

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|
SORBETS AND PRE-DESSERTS
|

- Banana split with vanilla ice
-
- Floating islands with valrhona chocolate shavings and hazelnut brittle
-
- Lemon thyme sorbet
-
- Raspberry and champagne foam
-
- Passion fruit sorbet served with melon granita
-
- Granny smith sorbet served with an apple jus
-
- Mini Kendal mint cake choc ices
-
- Boggart brewery beer and candied nuts
-
- Strawberry and prosecco sorbet
-
- Mini apple candy floss
-
- White chocolate and freeze dried strawberry popcorn
-
- Pineapple sorbet with chocolate mint syrup
-
- Cranachan with Scottish raspberries
-
- Rhubarb and custard sorbet
-
- Chocolate sorbet with coffee granita
-
- Basil sorbet with jellied strawberry
-
- Apple trifle with a cider granita
-
- Earl grey panacotta with spiced plums
-
- Chilled cherry soup with a balsamic ice
-
- Jelly and ice cream
-
- Millionaire's shortbread
-
- Pear tarte tatin served with rum raisin and toasted pine nuts



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**SWEET
DREAMS
ARE MADE
OF THESE!**

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|
NEW DESSERTS
|

Rum baba served with candied apricots and pistachio ice cream

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Valrhona choc cup, toffee granita, vanilla cappuccino and a hazelnut digestive

-

Melting chocolate pudding served with morello cherry compote clotted ice cream

-

Vanilla rice pudding with caramelised banana, choc chips and homemade peanut brittle

-

Roast peach and brioche pudding served with a lavender ice cream

-

Citrus tart served with black currant sorbet

-

Chilled strawberry soup served with a mint ice and

-

Cox apple tarte tatin served with a butterscotch sauce and rum raisin ice cream

-

Pineapple tarte tatin served with ginger ice

-

Dark chocolate slice served with fresh honeycombe, banana and yoghurt ice cream

-

Buttermilk pannacotta served with poached strawberry romanoff and a blood orange syrup

-

Mango parfait served with an orange and star anise jelly with a passion fruit ice

-

PW fruit salad served with a pistachio milkshake

-

Ricotta, lemon and pine nut tart served with fromage frais sorbet

-

Strawberry almond shortcake served with basil and macerated berries

-

Bake well tart served with cherry sorbet

-

Creme caramel with black olive caramel and black pepper biscuit

-

Chocolate brioche, English toffee bread n butter pudding
with a pecan crumb and a good thick custard



|
SHARING DESSERTS
|

PW cranachan served with scotch raspberries, roast oats, vanilla cream a wee dram of Laphroaig quarter cask and a magic scotch mist

-

Baked Conference pear and hazelnut crumble served with a poir William good thick custard

-

Roast fig, orange and plum gratin with muscavado sugar and creme fraiche

-

Tiered vicky sponge served with English strawberries, vanilla cream and pistachio crumb

-

Savarinn served with local berries and rum custard

|
DECONSTRUCTED CLASSICS
|

Lemon meringue pie

-

Boiled sweet

-

Carrot cake

-

Pecan pie

-

Peach Melba