

*Autumn / Winter
Menu 2025*



bovingdons



Canapés

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Meat

LAMB KOFTA

Mint raita, coriander cress

PRESSED DUCK RILLETTES

Crisp tart shell, spiced fig preserve, golden shallot crumble

BRESAOLA

Parmesan tuile, whipped goat's curd

MALAYSIAN-SPICED CHICKEN

Charred Malaysian-spiced chicken, minted yoghurt emulsion, dill

Vegetarian

COURGETTE ROLLS (V)

Ricotta, sundried tomato, rocket

KENTISH BEETROOT MOUSSE (VG)

Savoury cone, crispy chickpeas

SPICED KING EDWARD POTATO (VG)

Mini poppadom, tamarind glaze, cultured coconut yoghurt

BUTTERNUT SQUASH & WILTSHIRE TRUFFLE TART (VG)

Chive cashew cream

Fish

SESAME CRUSTED TUNA

Soy caviar

POACHED LOBSTER

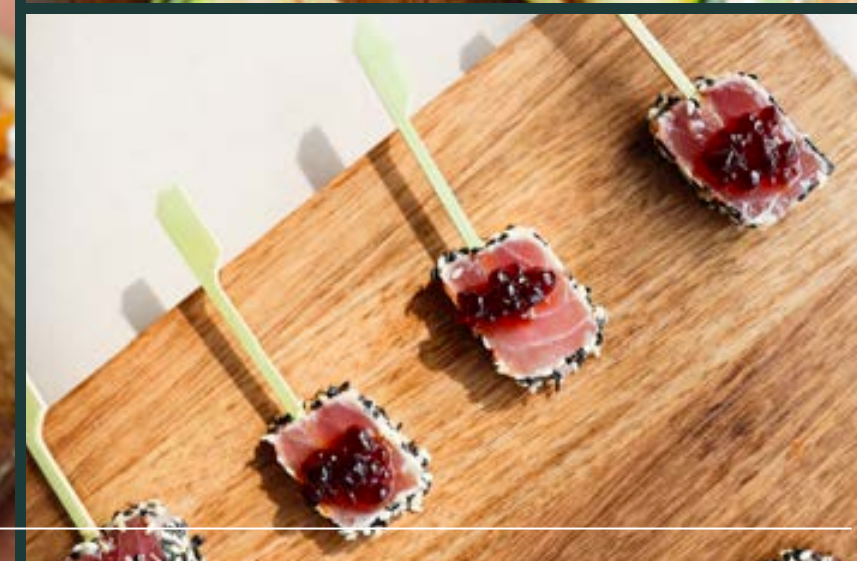
Lemon polenta, chervil crème fraîche

TROUT CROQUETTE

Chalk steam trout croquette, red chilli gel, micro coriander

MISO COD

Miso cod, pickled ginger, toasted sesame crust





Starters

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SUFFOLK CHICKEN ROULADE

Suffolk chicken roulade, truffle, spinach velouté, crispy Parma ham, piccalilli

SMOKED DUCK BREAST

Smoked duck breast, cherry gel, aerated dill crouton, candy beetroot, pickled shallots

BEETROOT GRAVADLAX

Beetroot gravadlax, pickled cucumber, shallots, crème fraîche

CITRUS CURED TROUT & ORANGE SALAD

Citrus cured chalk stream trout, pickled fennel, orange salad, dill oil, saffron tapioca

DEVON CRAB SALAD

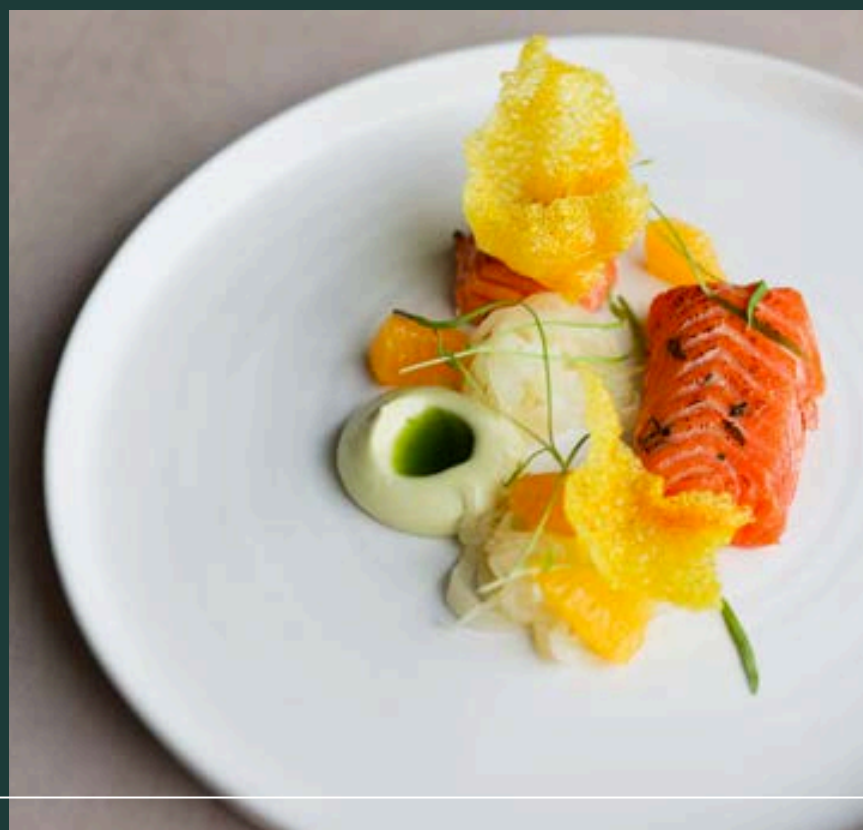
Devon crab, pickled apple, beetroot, winter salad

WINTER LEEK & MUSHROOM BRUSCHETTA (v)

Winter leek and mushroom bruschetta, sour dough bread, lemon ricotta, dill
(vg option available)

JERUSALEM ARTICHOKE VELOUTE (vg)

Jerusalem artichoke, pickled mushroom, velouté, Indian spiced potato curls, crispy onions



A close-up photograph of a hand pouring a thick, yellow, herb-infused sauce from a small white ceramic pitcher onto a plated dish. The dish consists of a piece of white fish topped with a green herb crust, served over sautéed green beans and small, round, golden-brown potatoes. The entire meal is presented on a dark, textured, circular plate. The background is a plain, light-colored surface.

Mains

Mains

Meat

SUFFOLK CHICKEN BREAST

Suffolk chicken breast, sour cream pomme purée, pickled heritage carrot, jus roti

8OZ FEATHER BLADE STEAK

8oz featherblade steak, garlic pomme purée, Chantenay carrots, braised red cabbage

8OZ LAMB RUMP (surcharge applies)

8oz lamb rump, carrot and orange purée, fondant potato, heritage baby carrots, mint jus

Vegetarian

PUMPKIN & CHESTNUT RISOTTO (v)

Crown Prince pumpkin, chestnut & crispy wild mushroom risotto

SUMAC ROASTED AUBERGINE (vg)

Sumac slow roasted aubergine, butter beans and beetroot purée, crispy aubergine, lemon mayo, pine nuts

Fish

HERBED COD

Herbed cod, pan fried gnocchi, chervil beurre blanc

SEABASS FILLET

Roasted seabass fillet, winter fricassée, samphire, salsa verde



Desserts



Desserts

CHOCOLATE & RASPBERRY PAVÉ

Chocolate & raspberry pavé, white chocolate ganache, coulis, raspberries

CHESTNUT MONT BLANC TART

Chestnut Mont Blanc tart, blackberry, amaretto ice cream, sea salt crumble

CITRUS CHOUX À LA CRÈME

Winter citrus choux à la crème, white chocolate Chantilly, orange coulis

MASCARPONE & COFFEE CANELÉ

Mascarpone and coffee canelé in a Valrhona Caramelia chocolate shell, with cinnamon Chantilly, lemon gel

PLUM & VANILLA 'CHEESECAKE'

Deconstructed cheesecake with plum, vanilla cheesecake, sablé Breton, sorbet

GLAZED APPLE

Glazed apple, roasted pecans, caramel feuilletine





Lets begin

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