

The Flying Cockerel



3 Courses

Includes breads, coffee with chocolates, crockery, cutlery and serveware

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3 Course

STARTERS

Ham hock terrine, mini cheese scones, candied apple puree, salted crackling, sage butter

Braised field mushroom with a pecan, sage and blue cheese crumble, garlic aioli (v)

New season asparagus, prosciutto, chervil hollandaise, herb salad, roasted pepper tapenade

onfit lamb shoulder croquette, warm vegetable salad, mint dressing

Aberdeenshire smoked salmon, celeriac remoulade, soda bread, orange dressing, watercress, radish and caper salad

Hot crab ramekin, crusty bread

Salad of seared duck breast, pancetta, pink grapefruit, watercress, honey and lavender dressing

Roasted butternut, sun blushed tomatoes and blue cheese tartlet, herb salad, red pepper tapenade (v)

Anti pasti board of chorizo, salami milano and prosciutto served with balsamic oils, ciabatta and a choice of four of the following:

Marinated olives

Rocket pesto

Griddled artichokes

Sun blushed tomatoes

Red chilli pesto

Boccocini

Olive tapenade

Marinated roasted vegetables

Kingfisher prawn cocktail served in a martini glass with toasted brioche

Twice baked goats cheese soufflé, fig, pecan and herbs, parmesan cream (v)

Chicken liver pate, cornichons, red onion chutney, rocket leaves, ciabatta

Poached salmon and tiger prawn tian, lemon and parsley mayo, bloody mary dressing, pickled cucumber

Goats cheese and fig salad, crispy polenta, balsamic dressing (v)

Bruschetta of cherry vine tomatoes, parmesan, rocket pesto (v)

Leek and potato soup with gruyere toasty and crispy leeks (v)

Roasted tomato, red chilli and garlic soup (v)

Butternut, brie and sage samosa, red pesto dressing, herb salad (v)

Mackerel fillet, toasted sourdough, spinach, gremolata

MAIN COURSE

Braised shank of lamb, buttered mash, redcurrant and mint jus, crispy leeks, honey glazed vegetables

Chicken, chorizo and butterbean cassoulet with courgette and sweet potato chips

Sweet potato, courgette and celeriac risotto, pan fried haloumi, red chilli pesto (v)

Spinach, pea and broad bean risotto, parmesan crackling, lemon and tomato dressing (v)

Sirloin of beef, blue cheese dauphinoise, tender stem broccoli, toasted almonds, red wine jus

Chicken kiev, warm salad of green beans, baby new potatoes and sun blushed tomatoes, rocket pesto

Fillet of salmon, colcannon cake, roasted vegetables, herb oil

Trio of sausages, applewood mash, red wine gravy, sticky red onions, buttered seasonal vegetables

Roasted rump of lamb, chantennay carrots, asparagus, colcannon mash, mint hollandaise

Roasted vegetable and goats cheese open lasagne, baby leaves, hazelnut pesto (v)

Roasted chicken breast, fondant potato, honey roasted root vegetables, red wine jus

Roasted chicken breast, saute potatoes, summer vegetables, salsa verde

Blade of beef braised in red wine with root vegetables, buttered mash, crispy leeks

Trio of sausages, pan fried polenta, savoy cabbage, mustard jus

Caramelised onion and gruyere tart, baby vegetable ratatouille (v)

Pan roasted salmon fillet, nicoise, rocket leaves

Fillet of beef, fondant potatoes, spring greens, forestiere sauce

Corn fed chicken breast, warm salad of butternut, chorizo, baby spinach and green beans, champ potato, madeira jus

Black olive polenta, sweet potato fondant, mushroom crumble, sweet pepper coulis (v)

Roasted chicken breast, creamed potatoes, spinach, pancetta, button mushrooms, baby onions red wine jus

Loin of lamb, saute potatoes, pancetta and

rosemary creamed leeks, lamb jus

Roasted cod loin, wilted spinach, fondant potato, lemon and brown shrimp butter

Sirloin of beef, parmentier potatoes, watercress, field mushroom, roasted cherry tomatoes, tarragon butter

Pork tenderloin, crushed herb potatoes, green beans, cider jus

Duck leg confit, white bean cassoulet

Kingfisher 'pie and mash':

Choose your filling

Chicken, ham, leek

Beef, tomato, stilton

Butternut, sweet potato, goats cheese

Served with cheddar mash, buttered vegetables and meat gravy

DESSERTS

Raspberry and caramelised pistachio crème brûlée

Poached rhubarb and vanilla pannacotta, mini meringues

Sticky toffee, salted caramel sauce, clotted cream

Dark chocolate torte, caramelised bananas, chantilly cream

Plum and apple pecan crumble, crème anglaise

Lemon posset tartlet, starwberry sauce, clotted cream

Eton mess, blossom honey, strawberry shortbread

Bakewell tart, rhubarb and custard
White and dark chocolate cheesecake, dark cherry syrup

Passion fruit meringue pie

Toffee apple and almond tart, butterscotch sauce

Pimms, mint and strawberry trifle

Pain au chocolat bread and butter pudding, cinnamon syrup, chantilly cream

Chocolate brownie, salted caramel and honeycomb sundae

Lemon and raspberry mousse, lemon shortbread

2 course childrens menus also available

Additional costs such as staff, linen and glassware will be added to quotation if required.



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