

Canapés Autumn - Winter | 2017

Home-smoked Barbury Duck;
Thyme Biscuit, Crisp Shallots & Damson Chutney

Peppered Venison;
Roast Beetroot, Chilli & Mole

Seared Beef Fillet Spoons;
Pickled Asian Veg, Rice Wine, Black & White Sesame

Gloucester Old Spot Pork Belly;
Spiced Bramley Chutney

Duck Confit;
Roast Plum & Spring Onion

Earl Grey Tea Smoked Chicken;
Roast Parsnip Purée, Crisp Sage

Green Tea Smoked Shrimp;
Leeks, Lotus Root, Shaoxing, Chilli & Lime

Salt Cod Brandade Fritters;
Salsa Romesco

Tuna Tataki Spoons;
Mooli, Fennel & Carrots, Yuzu, Soy & Sakura

Crab & Coriander Cakes;
Tomato & Tarragon Aioli

Spiced Scallops;
Corn & Potato Fritters, Crème Fraiche & Tamarind

Lobster & Avruga Caviar;
Bisque Mayonnaise

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Crisp Artichoke;
Broad Bean & Lemon Purée

Heritage Beetroot;
Sumak Toast, Whipped Feta, Caramelised Aubergine

Montgomery Cheddar Shortbread;
Goat's Curd, Oven Dried Tomato & Basil Cress

Enoki & Edamame Dumplings;
Ponzu & Scallion Dipping

Roast Pear;
Celeriac & Parsnip Blini, Stilton & Port

Belgian Dark Chocolate & Armagnac Tartlets;
Candied Orange & Hazelnuts

Stem Ginger Shortbread;
Vanilla Cream & Raspberries

Plum, Apple & Chestnut Crumble;
Vanilla Crème Anglaise

Lemon Syllabub;
Jellied Lemon & Chilled Limoncello

Mango Macarons;
Chilli & Lemongrass Crème Pâtissiere

Mange

61 Central Street, London EC1V 3AF

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Bowl Food **Autumn - Winter | 2017**

Grilled Barbury Duck;
Cannellini Beans & Spinach, Marsala & Thyme

Burmese Beef, Okra & Potato Curry;
Basmati & Almond Pilaf, Cucumber & Mint Raita

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Chermoula Spiced Stone Bass;
Saffron Cous Cous, Spiced Tomato & Coriander Confit

Wild Halibut;
Creamed Polenta, Chestnut Mushrooms & Girolles, Shoestring Leeks

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Roast Butternut & Thin Stem Broccoli;
Casarecce, Ricotta, Pine Nuts & Basil Oil

Bok Choy & Shiitake;
Buckwheat Noodles, Green Beans, Coconut, Tamarind, Lime & Peanuts

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Rhubarb Pavlova;
Poached Rhubarb, Mascarpone, Vin Santo & Biscotti Crumble

Apple & Cinnamon Strudel;
Beetroot & Vodka Ice Cream

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Sharing Plates Autumn - Winter | 2017

Duck Confit & Poached Pears;
Red & Yellow Endive, Mustard & Tarragon Dressing

Seared Yellowfin Tuna;
Cucumber & Fennel, Salsa Verde & Salsa Rossa

Roast Heritage Carrots & Romanesco;
Goat's Curd, Toasted Hazelnuts, Pea Shoots & Sherry Vinegar

Olive Ciabatta, Salt & Rosemary Focaccia with Herb Butter

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Beef Picanha;
Catalan Potatoes, Baby Carrots, Malbec & Rosemary Jus with Chimichurri

Wild Scottish Halibut;
Jerusalem Artichoke Purée, Cavalo Nero & Caramelised Button Onions

Butternut Squash Gnocchi;
Haricot Vert, Spinach, Smoked Sardinian Ricotta & Basil Oil

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Poached Quince & Winter Fruits;
Cardamom, Cinnamon & Black Peppercorns, Vanilla Crème Fraiche

Torta del Nonna;
Dark Chocolate, Orange Zest & Pine Nuts

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Plated Dinner Autumn - Winter | 2017

Shetland Scallops;
Lambs Leaf, Crispy Leeks, Tamarind, Jalapeno & Coriander

Kohlrabi & Goats Curd Ravioli,
Nasturtiums & Watercress Dressing

Warm Guineafowl Salad;
Baby Potatoes, Frisée, Lardons, Quails Egg, Caperberries & Juniper

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Miso Glazed Monkfish;
Buckwheat Noodles, Savoy Cabbage, Pak Choy & Yuzu Dressing

Roast Free Range Venison Fillet;
Fondant Potatoes, Sautéed Spinach, Wild Mushrooms & Madeira Jus

Celeriac & Potato Rösti;
Salsify, Jerusalem Artichoke & Porcini, Tarragon Beurre Blanc

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Pistachio Crème Brulée

Bitter Chocolate & Orange Pannacotta;
Blood Orange & Pecan Brittle

Neal's Yard Regional British Cheeses;
Montgomery's Cheddar, Colsten Basset Stilton, Duckett's Caerphilly, Inne's Button;
Bath Olivers, Wheaten Crackers & Spiced Apple Chutney

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