

Canapés Spring - Summer | 2018

Chipotle Chicken;
Corn & Courgette Fritter, Guacamole & Cilantro

New Season Lamb;
Celeriac Rösti & Caramelized Onion

Za'atar Crusted Lamb Fillet;
Babaganoush & Pomegranate

Sesame Beef Skewers;
Lemongrass, Soy, Chilli & Lime

Bresaola;
Bruschetta, Smoked Ricotta, Romesco & Pea Shoots

Venison Rillettes;
Parmesan Biscuit, Port & Pear Salsa

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Evesham Asparagus;
Caerphilly Fondue

Feta & Watermelon;
Kalamata Salsa

White Gazpacho Soup Shots;
Roast Almonds & Garlic Chives

Pea & Radicchio Arancini;
Parmesan & White Truffle Oil

Grilled Peroche Goat's Cheese;
Basil Palmier, Nocellara Dressing

Spiced Chickpea Cakes;
Labnah, Soused Cucumber, Pomegranate & Schug

Five Spiced Prawns;
Mandarin & Sakura Cress

Whisky & Dill Cured Loch Duarte Salmon;
Potato & Chive Cake, Horseradish Crème Fraiche

Green Chermoula Spiced Prawn Brochettes;
Lime & Mint Yoghurt

Wild Seabass Ceviche;
Cape Gooseberry, Chilli & Lime

Yellowfin Tuna Tartare;
Baby Cucumber, Wasabi, Mirin & Black Sesame

Seared Queen Scallops;
Purple Cauliflower, Ginger, Sesame & Scallions

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Lemon Posset Shot;
Blackberries & Almond Crumble

Elderflower & Prosecco Jelly;
Popping Candy & Fennel Pollen

Salted Cantaloupe;
Tomato, Basil, Honey & Lime

Poppysseed Macaron;
White Chocolate Crème Patissiere

Bitter Chocolate & Hazelnut Éclairs

Cardamom & Pistachio Doughnuts;
Saffron & Orange Cream

Mange

61 Central Street, London EC1V 3AF

T 020 7263 5000 E info@mange.co.uk W www.mange.co.uk

Bowl Food **Spring - Summer | 2018**

New Season Lamb Navarin;
Pearl Barley, Spring Vegetables, Bay & Rosemary

Warm Smoked Venison Salad;
Arugula, Jersey Royals, Asparagus, Caper & Chive Vinaigrette

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Baharat Spiced Yellow Fin Tuna;
Batata Harra, Broad Beans & Tahini Dressing

Smoked Paprika Prawns & Squid;
Butter Beans, White Wine, Tomato & Fennel

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Harissa Roast Chickpeas & Aubergine;
Plum Tomato, Spring Greens & Bulgar Pilaf

Bok Choy, Choy Sum & Lotus Roots;
Szechuan Spices, Ginger, Chilli & Toasted Cashews

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Chocolate & Orange Marquise;
Air Dried Raspberries

Passionfruit & Rose Water Pannacotta Pots;
Pistachio Crumble

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Sharing Plates Spring - Summer | 2018

Devonshire Beef Carpaccio;
Baby Leaves, Garlic Chives, Pine Nuts, Parmesan & Truffle Oil

John Ross Junior Kiln Roasted Smoked Salmon;
Celeriac, Cox's Apple, Caper & Dill Slaw

Roast Heritage Cauliflower;
Barrel Aged Feta, Haricot Vert, Rainbow Chard & Walnut Dressing

Sourdough & Soda Breads with Herb Butter



Slow Roast Devonshire Lamb;
Fondant Potatoes, Chantenay Carrots, Red Wine & Rosemary Jus with Mint Sauce

Cornish Skate;
Thin-stem Broccoli, Brown Shrimp & Chervil

Chestnut, Girolle & Wild Mushrooms;
Grilled Polenta, Pea Shoots & Shaved Parmesan



Lemon, Almond & Orange Santiago Cake;
Strawberries & Sherry Vinegar

Belgian Dark Chocolate & Salted Caramel Tart;
Vanilla Crème Fraiche

Neal's Yard British Cheese
Colsten Basset Stilton :: Innes Brick :: Montgomery Cheddar :: Kirkham's Lancashire
Water Biscuits & Oat Cakes, Celery & Grapes

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Plated Dinner Spring - Summer | 2018

Devilled Mackerel;
Spiced Red Cabbage & Apple, Horseradish Crème Fraîche

New Season Asparagus;
Burrata, Pea Fritters, Cider Dressing & Pine Nuts

Rabbit Ravioli;
Spring Greens, Wild Garlic, Pecorino & Sage Jus

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Wild Sea Trout;
Fingerling Potatoes, Baby Courgette, Samphire, Chilli & Tarragon Dressing

Lemon & Rosemary Free-range Devonshire Chicken;
Boulangier Potatoes, Kale, Caramelized Baby Onions & White Wine Jus

Summer Squash & Arugula Gnocchi;
Provolone Piccante & Basil

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Passion Fruit, Coconut & Rum Pannacotta;
Caramelised Pineapple & Macadamia Tuile

Fennel & Honey Crème Brulée

Deconstructed Raspberry Cheesecake;
Mascarpone, Fresh & Air Dried Raspberries, Hazelnut Crumble

The logo for 'Mange' is written in a light teal, sans-serif font. The letter 'M' is significantly larger than the other letters, and the 'a' has a unique, rounded shape.

