

## MEAT

Roast Beef;  
Yorkshire Pudding, Watercress Sauce

Applewood Smoked Chicken;  
Grilled Cornbread, Chipotle Aioli

Buttermilk Fried Chicken,  
Jalapeno Mayo

Chermoula Lamb Brochettes,  
Harissa Dressing

Scotch Quail's Egg, Piccalilli

Bruschetta, Bresaola, Smoked Ricotta

## FISH

Salt Cod Fritters, Fennel Aioli

MSC Potted Shrimp, Rye Toast

Pissaladiere;  
Olives, Tomatoes, Anchovies, Basil

Seared Yellowfin Tuna  
Baby Cucumber, Shimchimi,  
Pickled Ginger

Green Tea Hot Smoked Salmon  
Potato & Chive Cake, Horseradish

Coconut Shrimp  
Galangal Coriander Chilli Dipping

## VEG

Wild Mushroom & Sage Arancini

Polenta Cake, Goats Curd,  
Pea Purée, Basil

Parsnip Blini, Roast Pear, Dolcelatte

Crisp Artichoke, Broad Bean Purée

Watermelon & Feta Skewer, Tapenade

Puff Pastry;  
Herbed Ricotta, Griddled  
& Shaved Asparagus

Manouri, Rye Toast, Candied Beetroot

## SWEET

Lemon Syllabub, Limoncello, Shortbread

Passionfruit Posset Shots, Blackberries,  
Hazelnut Crumble

Apple & Ginger Crumble, Crème Anglaise

Profiterole, Caramel Crème Patissiere, Chocolate  
Sauce

Toasted Brioche & Raspberry Cheesecake

Apple & Cinnamon Puff Pastry Tart

Chocolate Orange Truffles

# CANAPÉS – Autumn / Winter 2021



Mange

61 Central Street, London EC1V 3AF

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## MEAT

Grilled Sesame Duck Breast;  
Choy Sum, Brussel Sprouts,  
Ginger, Oyster Dressing

Grilled Lemon, Saffron & Mint Chicken;  
Battara Harra, Harissa Yoghurt,  
Dukkah

Rare Beef Salad;  
Soused Fennel & Cucumber,  
Horseradish, Watercress

Moroccan Lamb Bastilla;  
Tabouleh, Chilli Sauce

## FISH

Stone Bass Fillet;  
Cumin Potatoes, Tomato  
& Tamarind Curry

Panko Crumbed Haddock Burger;  
Pickled Cucumber, Mint Mayo

Grilled Chalk Stream Trout;  
Roast Root Vegetables,  
Salsa Verde

Beetroot Cured Gravalax;  
Pickled Fennel & Kohlrabi,  
Dill Crème Fraiche

## VEG

Butternut Squash Gnocchi;  
Tenderstem Broccoli, Pumpkin Seeds,  
Shallot Purée

Roast Beetroot;  
Romanesco, Goats Curd, Toasted Barley,  
Pea Shoots, Parsley Oil

Sesame Roast Tofu;  
Steamed Jasmine Rice, Pak Choy,  
Sweet Soy

Basil & Ricotta Tortelloni;  
Toasted Pine Nuts, Pea Shoots, Pecorino

## SWEET

Caramelised Apple Tart, Chantilly

Blueberry & Ricotta Pannacotta,  
Pistachio Crumble

Apple & Blackberry Crumble,  
Chocolate Custard

Pistachio & Honey Crème Brûlée

# BOWL FOOD – Autumn / Winter 2021



## MEAT

Beef Picanha;  
Boulangere Potatoes,  
Charred Spring Greens, Chimichurri

Roast Cornish Lamb;  
Lyonnais Potatoes, Chantenay  
Carrots, Haricot Vert,  
Red Wine & Rosemary Jus

Confit Duck;  
Caramelised Chicory, Shallots,  
Lardons, Sherry Jus & Sweet Mustard

Free Range Chicken Tagine;  
Romano Peppers & Apricots,  
Ras el Hanout

## FISH

Stone Bass;  
Saffron Mash, Griddled Asparagus  
Green Beans, Sauce Vierge

Roast Halibut;  
Grilled Beans, Caper, Olive  
Sungold & Green Tomato Dressing

Yellowfin Tuna Tataki;  
Rice Wine, Pickled Vegetables  
Shichimi, Sakura

Roast Chalk Stream Trout;  
Fennel, Broad Beans  
& Yellow Squash, Chive Aioli

## VEG

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

Roast Red & Yellow Beetroot;  
Barrel Aged Feta, Haricot Vert,  
Rainbow Chard, Walnut Dressing

Winter Squash, Roast Chestnuts,  
Golden Beetroot & Parsnip Crisps;  
Ticklemore Goat's Cheese  
Pea Shoots, Sherry Vinaigrette

Baked Aubergine;  
Plum Tomato, Caramelised Onion,  
Spinach, Pine Nuts

## SWEET

Dark Chocolate Truffle & Armagnac Tart;  
Roast Williams Pear & warm Crème Anglaise

Pear & Star Anise Tarte Tatin;  
Poire Williams Chantilly, Caramel Sauce  
Amaretti Crumble & Nasturtiums

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

Apple & Cinnamon Strudel;  
Beetroot & Vodka Ice Cream

# SHARING PLATES – Autumn / Winter 2021



## MEAT

Guineafowl;  
Puy Lentils, Lardons,  
Button Onions & Fino

Roast Free Range Venison Fillet;  
Wild Mushrooms & Madeira Jus

Cornish Lamb Rump;  
Celeriac Mash & Mint Sauce

Slow Roast Pork Belly;  
Hispi & Savoy Cabbage,  
Spiced Apple & Cider Gravy

## FISH

Dorada a la Plancha;  
Grilled Plum Tomato & Cypriot  
Potato

Herb Crusted Sea Trout;  
Fondant Potato & Pea Purée

Miso Glazed Wild Seabass;  
Carrot Purée & Ginger Greens

Deville Mackerel;  
Pickled Red Cabbage & Apple,  
Horseradish Crème Fraîche

## VEG

Celeriac Rösti  
& Griddled New Season Asparagus;  
Ceps, Truffle Dressing

Arugula & Fontina Gnocchi;  
Summer Squash, Charred Stem Broccoli,  
Caramelised Onion, Marsala, Basil

Cauliflower & Gruyere Pithivier;  
Pickled Yellow & Green Courgette

Spiced Potato, Tomato  
& Aubergine Bastilla;  
Toasted Almonds

## SWEET

Bitter Chocolate & Cointreau Mousse;  
Orange Gel & Candied Orange

Lemon Posset;  
Basil Gel, Ginger Shortbread & Violets

Pear & Star Anise Tarte Tatin;  
Poire Williams Chantilly, Caramel Sauce  
Amaretti Crumble & Nasturtiums

Blueberry & Ricotta Panna Cotta;  
Pistachio Crumble

# PLATED DINNER – Autumn / Winter 2021



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