

## MEAT

Grilled Cornbread;  
Smoked Chicken  
Chipotle Cilantro Aioli

Scotch Quail's Egg, Piccalilli

Grilled Fig, Bocconcini, Parma Ham

Crostini;  
Wagyu Carpaccio, Truffle Oil  
Crisp Capers

Panko Cornfed Chicken Goujons;  
Pickled Cucumber, Seaweed  
Ponzu Dipping

Roast Duck Breast;  
Damson Jelly Crisp & Spring Onions

## FISH

Baby Cucumber;  
Cantabrian Anchovy, Pickled Tomato  
Olives

Coconut Shrimp;  
Galangal Coriander Chilli Dipping

Loch Duart Gravavlax;  
Beetroot Pancake, Sweet Dill Mustard

Crab Tartlet;  
Sungold Tomato, Capers, Tarragon

Salt Cod Fritters, Fennel Aioli

Tuna Tataki;  
Pickled Mooli, Wasabi Mayo

## VEG

Crisp Artichoke, Broad Bean Purée

Pisallidier;  
Herbed Ricotta, Griddled  
& Shaved Asparagus

Sungold Tomato Tartlet;  
Bocconcini, Wood Roast Artichoke  
Basil Oil

Herb Polenta Cake, Caponata

Watermelon & Feta Skewer, Tapenade

White Gazpacho Shots  
Smoked Almond Oil

Falafel, Schug, Pomegranate

## SWEET

Miniature Berry Pavlova

Grappa Soused Strawberry & Mascarpone Tartlets

Toasted Brioche & Raspberry Cheesecake

Apple & Cinnamon Puff Pastry Tart

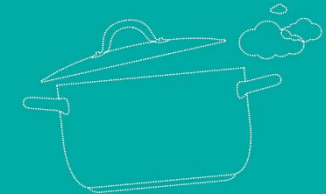
Lemon Syllabub, Limoncello, Shortbread

Berry Tartlets, Passionfruit Mascarpone

Miniature Chocolate Eclairs

Miniature Tarte au Citron

# CANAPÉS – Spring / Summer 2021



Mange

61 Central Street, London EC1V 3AF

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## MEAT

Lamb Navarin;  
Pearl Barley, Spring Vegetables  
Wild Garlic Pesto

Smoked Venison;  
Parsnip Purée, Roast Garlic,  
Pickled Girolles, Blackberry Jus

Roast Pork Loin;  
Chimichurri, New Potatoes, Rocket

Guineafowl;  
Pousse Salad, Blush Tomatoes, Olives  
Artichokes, Shaved Parmesan

## FISH

Chermoula Spiced Mackerel;  
Red Cabbage, Onion Petals, Radish  
Pomegranate

Gravadlax;  
Spring Vegetables, Croutons  
Green Sauce

Chalk Stream Trout;  
Steamed Asparagus, Stem Broccoli  
Lemon & Mint Dressing

Seared Tuna Nicoise;  
Charlotte Potatoes, Quail's Egg,  
Green Beans, Tomatoes & Olives

## VEG

Harissa Roast Cauliflower;  
Freekeh, Greens, Charred Spring Onion  
Parsley Oil

Chive & Basil Gnocchi;  
Ceps, Turnip Greens, Parmesan Cream

Risotto Primavera;  
Asparagus, Fresh Peas, Parmesan

Grilled Herb Polenta;  
Caponata, Pine Nuts, Nettle Pesto

## SWEET

Orange & Rosewater Pannacotta;  
Pistachio Crumble

Sticky Toffee Pudding;  
Toffee Apple, Caramel Sauce

Frozen Berries, Hot White Chocolate Sauce

Bakewell Tart, Vanilla Ice Cream

# BOWL FOOD – Spring / Summer 2021



## MEAT

Smoked Brisket;  
Roast Root Vegetables  
Wild Mushroom Jus

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

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

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

## FISH

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

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

Dorada a la Plancha;  
Grilled Plum Tomato  
Cypriot Potatoes

Wild Seabass,  
Mooli, Pak Choy & Carrots  
Wasabi Dressing & Shiso

## VEG

Heritage Tomatoes & Burrata;  
Toasted Pine Nuts & Basil Oil

Roast Heritage Carrots;  
Pickled Cauliflower, Beets, Dill Yoghurt  
Nasturtiums & Dukkah

Potato & Aubergine Bastilla;  
Tomato & Coriander

Celeriac Rösti & Griddled Asparagus;  
Salsify, Ceps & Truffle Dressing

Summer Squash & Arugula Gnocchi;  
Provolone Piccante & Basil

## SWEET

Mango Tart, Raspberry, Lime & Mint

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

Pineapple Carpaccio, Lime & Chilli

Summer Berry Pavlova;  
Passionfruit Mascarpone, Raspberry Crisp

Eton Mess;  
Italian Meringue, Fresh Berries, Air Dried Berries.  
Vanilla Cream

# SHARING PLATES – Spring / Summer 2021



## MEAT

Guineafowl;  
Puy Lentils, Lardons,  
Button Onions & Fino

Roast Spatchcock Poussin;  
Chimichurri, Parmentiere Potatoes

Cornish Lamb Rump;  
Tabouleh, Grilled Onion Puree,  
Salsa Verde

Slow Roast Pork Belly;  
Crushed New Potato Salad,  
Steamed Greens, Apple Gravy

## FISH

Dorada a la Plancha;  
Grilled Plum Tomato & Cypriot  
Potato

Cornish Crab Cakes;  
Soused Fennel, Radish & Cucumber,  
Dill & Lemon Crème Fraiche

Loch Duart Salmon Tartare;  
Watercress & Lambs Leaf, Lime,  
Ginger Chilli & Edible Flowers

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

## VEG

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

Arugala & 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 – Spring / Summer 2021



## Mange

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