



A best of British catering Co.

# VINTAGE THYME

• BESPOKE • BRITISH • WITH A TWIST •

Bespoke menu for

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## YOUR SHARING FEAST

### SHARING FEAST PART 1: ON THE TABLE

(Full dish details in the proceeding pages)

Organic sourdough breads

Homemade herb/flavoured butters

Pickles

Fermented seasonal vegetables

A selection of refreshing vegetable dishes & seasonal leaf salad

### SHARING FEAST PART 2: THE START

(Full dish details in the proceeding pages)

1 x meat sharing starter piece

1 x vegetable sharing starter piece

1x fish sharing starter piece

### SHARING FEAST PART 3: THE MAIN EVENT

(Full dish details in the proceeding pages)

1 x meat or fish sharing centre piece

1 x vegetable sharing centre piece

3 x seasonal vegetable sharing dishes

2 x filling grain/starchy sharing dishes

2 x sauces



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## FEAST MENU

### FEAST PART 1: ON THE TABLE, PRE-FEAST

(All included)

#### BREADS

Local artisan sourdough with a selection of homemade butters; summer herb, seaweed, wild garlic

#### FERMENTS / PICKLES

Cold cider vinegar (with mother) pickled & fermented seasonal local vegetables w/ garlic, bay, thyme & spices

#### OUR HUMMUS

Chickpeas blended w/ lemon zest infused Lancashire cold pressed rapeseed oil, whole chickpeas & toasted mixed sesame seeds

#### BEETROOT BORANI

A delicious dip. Pureéd beetroots w/ tangy sweet vinegar, fresh dill, feta cheese, toasted walnuts

#### CUCUMBERS

locally grown Cu's, thick organic yoghurt, foraged green Alexanders, infused Lancashire cold pressed rapeseed oil

#### TOMATOES

Locally grown tomatoes, full of flavour. Marinated w/soft herbs & roasted garlic for a little richness

#### LEAVES

Locally grown salad leaves. All colours & textures, simply dressed with Lancashire cold pressed rapeseed oil & a punchy organic cider vinegar

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### FEAST MENU

#### FEAST PART 2: THE START

##### MACKEREL

spiced, soused Cornish mackerel w/ chargrilled orange, & succulent bitter chicory

##### SEASONAL, LOCAL FISH CEVICHE

Citrus marinated seasonal fish w/ heritage tomatoes, roasted red peppers, firey red chillies & fresh coriander

##### SALAD OF RARE ROAST BEEF

grilled Radicchio , picked red onions, wild rocket , crumbled Roquefort

##### ASPARAGUS

Thick stems of chargrilled local asparagus w/ thick extra virgin olive oil wild garlic aioli

##### BEETROOT

Beetroot carpaccio (ruby, golden, striped) toasted pinenuts, cows milk feta & plump golden aged sherry vinegar raisins

##### HOUSE SMOKED SEA TROUT

sorrel vinaigrette , crispy air dried ham, sea vegetables, horseradish cream

##### VENISON

venison bresola, sloe gin glaze, creamy wild horseradish & organic yoghurt dressing w/ sorrel

##### BARBECUED BABY CARROTS

torched feta, carrot top pesto, toasted hazelnut crumb

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### MEAT CENTRE PIECE /VEGETARIAN (CHOOSE 1)

#### LAMB

Hard herb & spice marinated, 24 hour slow cooked pasture raised whole lamb shoulders

#### PORK

Fennel seed marinated, slow roasted whole free-range rare breed pork bellies, crispy cumin & coriander crackling w/tangy, fresh & tart local apple & cider vinegar sauce

#### BEEF

a taste of local beef to share-slow cooked local beef fillet, braised ox cheeks in a local ale sauce

#### CHICKEN

Whole Roasted Lemon Thyme Cheshire Chicken, Gem Lettuce, Home Made Salad Cream

### VEGETABLE CENTRE PIECE / (CHOOSE 1)

#### CAULIFLOWER

Golden saffron spiced butter basted whole local cauliflowers, home preserved lemon Jersey crème fraiche, toasted almonds & smoky black chilli flakes

#### AUBERGINE

Char-grilled, juicy aubergines w/ whipped barrel aged feta, our toasted spice, seed & nut mix w/ sweet & moreish crispy red onions & fresh coriander (v)

#### ROASTED LANCASHIRE BROCCOLI

spelt risotto, smoked goats cheese, purple-sprouting broccoli, wild thyme

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## VEGETABLE SHARING DISHES / (CHOOSE 3)

### CARROTS

Grilled heritage rainbow carrots w/ a sauce of roasted red pepper, garlic, parsley, coriander, olive oil & toasted cumin

### FENNEL

White wine braised whole fennel bulbs w/ fresh soft herbs & seasoned organic yoghurt & fennel seed spiced breadcrumbs

### TOMATOES

Multi-coloured heritage tomato salad, port vinegar pickled shallots, toasted pinenuts & fresh parsley

### COURGETTES

Grilled whole courgettes, wild garlic & preserved home lemon dressing

### BEETROOT

Salt baked whole beetroots, locally made Persian feta, toasted hazelnut & pomegranate juice dressing

### BROCCOLI

Char-grilled tenderstem broccoli, caramelised sweet onions, crispy garlic & fresh chilli

### ONIONS

A selection of, red, white, spring & banana onions grilled until soft & tender horseradish & sherry vinegar dressing

### CAULIFLOWER

Charred coriander spiced cauliflower, pine nuts, raisins

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### FILLING SHARING DISHES / (CHOOSE 2)

#### GRAINS

Bulghur, wheat berries & spelt w/ pistachios, barberries, fresh herbs & a rich olive oil dressing

#### BRAISED LENTILS

Sweet onions, crispy garlic, toasted cumin, seasoned yoghurt & lots of fresh coriander

#### JERSEY ROYALS

Grilled spring onions, whole grain mustard, garlic, chives & preserved lemon butter

#### BUCKWHEAT & FRENCH BEANS

Whole buckwheat, crisp blanched green beans in a garlic / yoghurt dressing

#### TOMATOES

Multi-coloured heritage tomato salad Sumac onions, toasted pinenuts & fresh herbs

#### ARTICHOKES

Artichoke hearts, home preserved lemon and slow roasted tomatoes

#### CHIPPER

Duck fat triple cooked hand cut chips, rosemary sea salt



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