

ATTICUS

Summer Menu' 19

Please Contact for Further Details

At Atticus, we believe in BESPOKE catering. Please contact us for personalised menus for your event.

Appetizers:

1. Smorgasbord:
 - Chicken Pâté with Plum
 - Vanilla Cured Beetroot/Salmon with Wasabi
 - Apple Chutney and Brie (Optional Lamb Confit)
 - Avocado and Mango
 - Pineapple cured in Mango Chutney
2. Bumra Salad (Asian Influenced salad with a sweet and sour tamarind dressing)
3. Summer Tomato Panzanella Salad
4. Citrus and Fennel Salad
5. Tostada:
 - Kiwi, Black bean and Crème Fraîche
 - Jackfruit, Mango and Charmoy
 - Smoked Mushroom / Smoked Chicken
 - Charred Prawn and Ancho Chilli
6. Ceviche with Quinoa Cracker
 - Prawn/Salmon/Sole
 - Summer Veg
7. Khasta Kachori with Chilli Jam and Burrata
8. Korean Fried Chicken/Cauliflower/Potato with Sriracha Aioli
9. Asian Skewers:
 - Miso Grilled Eggplant with Yoghurt
 - Miso cured Prawn with Mango
 - Kimchi and Cheddar Croquette
 - Teriyaki Mushroom/Chicken
10. Cold Soup:
 - Turnip Velouté with Apple
 - Green Gazpacho with Mango Salsa
 - Coconut and Cucumber Consommé with Pineapple Salsa

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Mains:

1. Homemade Ravioli
 - Pumpkin and Saffron in Orange Burnt Butter
 - Spinach and Ricotta in Roasted Tomato Butter
 - Chicken Cacciotteri in Lemon Beurre Blanc
 - Confit Mutton in Red Wine Jus
2. Flatbread:
 - Truffle Mushroom and Gorgonzola
 - Summer Squash, Rocket and Parmesan
 - Barbeque Chicken and Pineapple
 - Pork Confit with Mango Chutney
3. Potato Dauphinoise with Tropical Ratatouille
4. Turkish Stuffed Bread (Imam Bayildi) with Eggplant Parmigianna
5. Poached Sole with Beurre Blanc and Steamed Zucchini Flower
6. Pomegranate and Mint Cous Cous with
 - Summer Squash
 - Lemon Chicken Stew
7. Thai Yellow Curry Quinoa Pilaf (Veg/Mutton/Chicken)
8. Sichuan Pepper Tofu/ Prawn with Pickled Cucumber and Radish, Green Tea Rice
9. Vietnamese Pork Ribs with Laccha Paratha
10. Argentinian Empanada with Chimichurri
 - Chicken/Mutton/Pork
 - Mixed Veg
11. Mole Rojo with Coriander Lemon Rice (Veg)

Dessert (can be made egg free):

1. Mango and Mascarpone Verrine
2. 5 Textures of Chocolate
3. Black Forest Trifle
4. Tiramisu
5. Passion Fruit, Chili and Dark Chocolate Verrine