



## 2023 SPRING SUMMER LIVERY MENU SELECTOR



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## Starters

Fresh Scottish Salmon Tartare Cucumber and Avocado Salsa, Lime Vinaigrette, Sorrel Cress

Pan-seared Mackerel Fillet Apple, Fennel and Golden Beetroot Slaw, Lovage Oil

Baked Herb Crusted King Scallops Mint & Pea Ketchup, Prosciutto Ham Crisp, Herb Salad

Ham-Hock and Apricot Terrine Baby Potato and Spring Onion Salad, Truffle Dressing

Spiced & Charred Asparagus Watermelon, Mint, Pomegranate Cous-cous, Citrus Emulsion (V)

Lemon and Lime Crusted Carpaccio of Beef Baby Radish Salad, Crispy Capers, Grain Mustard Dressing, Baby Watercress



## Main Course

Slow Cooked Fillet of Scottish Beef Garlic Potatoes, Spring Greens, Grilled Carrot & Béarnaise Sauce

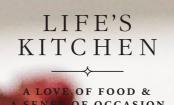
Cumin and Saffron Marinated Lamb Rump Spinach Potato Cake, Ginger Spiced Aubergine, Pak Choi

Pan-Roasted Guinea Fowl Supreme Garlic Mash, Savoy Cabbage, White Wine & Tarragon Cream Sauce

Marinated Seabass Fillet Crushed Caper Potatoes, Green Beans, Roasted Tomato, Chimichurri

Roasted Pork Tenderloin Caramelised Onion Puree, Grain Mustard Mash, Green Beans & Carrots

Grilled Swordfish Steak Warm Niçoise Salad, Garlic & Herb Quails Egg, Olive Tapenade Dressing



## **Desserts**

Strawberry & Elderflower Cheesecake Apple Sorbet

Warm Orange Chocolate Fondant Raspberry Sorbet

Peach & Cinnamon Tartan Rosemary Custard

Passion Fruit Crème Brûlée Pistachio Biscuit

Rhubarb & Pear Crumble Tart Honeycomb Ice-cream

Coconut & Lime Panna Cotta Pineapple Salsa, Raspberry Biscuit

Freshly Brewed Fairtrade Coffee and Petit Fours

Please choose one starter, one main course and one dessert for your event.

Dietary requests are catered for with pleasure.