

MOTHER'S DAY MENU

8th - 14th MARCH 2021

NIBBLES

Pea, pumpkin seed & feta dip 7.5

Rosemary focaccia 7/11

.

SMALL SALAD OR SMALL PASTA

Grilled Kent asparagus & winter tomato salad, dukkah 12

.

Swiss chard & ricotta raviolo, browned butter & pine nuts 7

.

SALADS

Serve 2-3

Rhubarb & blood orange ricotta stuffed courgette flowers,
garden salad of greens, edible flowers & courgette

.

Black rice, roasted cauliflower, smoked almonds & herbs,
tahini dressing 14

.

Burrata, winter tomatoes & blood orange, purple basil 19

.



THE DELI, by ALBI ISON CATERING
www.albiisoncatering.com

SORT OF ROAST DINNER

MAIN ROASTY BITS

HG Walter beef fillet, gravy

200gm/28

.

Almond dukkah roast chicken, fennel & leafy herbs

serves 4-5 pax/38

.

Baked salmon, fennel & blood orange garnish, paprika almonds

200gm portion/12

.

Spinach, chard, ricotta & red pepper pie, filo

serves 2-3 pax/24

serves 4-5 pax/40

.

ROASTY SIDES

portion serves 2 pax/5

Sage & lemon roasted boulangère potatoes

.

Harissa & maple roasted heritage carrots

.

Wedges of roasted purple & Napa cabbage, lemon & herbs

.

Traditional Yorkshire puds

.



THE DELI, by ALBI ISON CATERING

www.albiisoncatering.com

SOMETHING SWEET

Scones, clotted cream, rhubarb & raspberry jam

4 pieces/12

.

Salted caramel cheesecake

serves 2-3 pax/18

serves 4-5 pax/32

.

Pavlova, berries & kiwi, set vanilla cream

serves 2-3 pax/18

serves 4-5 pax/34

.

Chocolate nemesis, crème fraîche

serves 2-3 pax/16

serves 4-5 pax/30

.



THE DELI, by ALBI ISON CATERING

www.albiisoncatering.com