



RELISH BESPOKE CATERING

Dairy Cottage, Stair House Farm, Stair, Mauchline, Ayrshire, KA5 5HW
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Main Courses

The Cow

28 Day matured Rib of Beef, Dauphinoise Potato, Baby Vegetables, Porcini Red Wine reduction, Onion Rings.

Fillet of Beef, Fondant potato, Madeira jus, Fine green Beans

Daube of Beef Forrestiere, Roasted Baby Vegetables, Potato Galette

Braised Shin of Beef, Turnip Stew, Kale Mash

Rib eye steak (28 day matured), Portobello Mushroom, Pommes Frites, Stilton Butter, Homemade Onion rings

Sirloin Steak, Tomato & Mozzarella salad, Squid Rings, Pommes frites

Beef Wellington, Dauphinoise Potato, Porcini Red Wine Reduction

Steak Tartare, Hand cut Chips, Harissa

BBQ Beef Ribs, Sweetcorn, Red Pepper & Maple Smoked Bacon Macaroni, Watercress Leaves, Celeriac Remoulade

Oxtail & Shrimp Ravioli, Consommé

The Pig

Sun dried Tomato, Pancetta & Belly of Pork salad, Lebanese cous cous, Rocket and Spinach leaves

Pork Tenderloin, Sage and Cracked Black Pepper Mash, Mushroom-Marsala Sauce

Slow Roast Belly of Pork, Creamed leeks, Black pudding bon bon, Pommes puree

“The Greedy Pig” Smoked Ham Hock, Belly of Pork, Liver and Leek Sausage, Escabeche, Rosti

BBQ Pulled pork, Onion Crisps, Asian Slaw, Sweetcorn Fritters, Avocado & Tomato Salsa

The Sheep

Rack of Lamb, Rosemary and Pomegranate salt crust...Mint, Feta and Black Olive Tabbouleh, Edamame

Rump of Lamb, Parmesan Risotto, Roasted garlic shallots, pan juices

Shoulder of Lamb, Celeriac gratin, Mint, Asparagus with 3 Beans, Pomegranate

Rump of Lamb, Jersey royals, Pea & Elderflower Puree, Redcurrant jus

Lamb cutlets, Dauphinoise Potatoes, Ratatouille, Spinach & Almond Pesto

BBQ Whole Leg of Lamb, Tomato and Pomegranate Concasse, Coriander and Avocado Quinoa, Tzatziki

BBQ Lamb Ribs, Rosemary, Garlic & Sage rub, Curried Parsnip Puree, Pomegranate, Mango & Mint Salsa

The Birds

Duck Breast, Puy Lentils, Parsnip Puree, Pancetta and pickled red cabbage

Smoked Duck Ravioli, Porcini Mushrooms, Poached Hen's Egg

Barbury Duck Breast, Potato, Broad Bean & Samphire Salad, Warm Bacon Dressing

Duck Breast, Brussel, Chicory & Smoked Bacon Salad, Parsnip Chips

Confit Duck Leg, Poached Savoy Cabbage, Parsnip Puree, Sauerkraut

Spatchcock Poussin, Chilli Jam, Garlic Flatbreads

Crispy Wing-Tipped Breast of Chicken, Bubble and Squeak Cake, Poached Hen's Egg

Parmesan & Ricotta stuffed Breast of Chicken, Jersey Royals, Creamed Leeks & Sundried Tomatoes

The Fishes

Wild Salmon, Langoustine, Pickled Vegetables

Pan Seared Fillet of Seabass, Minted Pea Puree, Charred Spring Onions, Samphire and Radish

Sesame Seared Tuna Steak, Soy, Chilli & Ginger dressing, Cucumber Carpaccio, Beetroot and Radish Salad

Roasted Monkfish Tail. Jersey Royals, Romanesc, Pancetta

