

livotocook catering

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Formal dining

S U M M E R

Canapés

Squid ink crackers with beetroot hummus, labneh and pistachio crumbs

Parmesan shortbread with cherry tomato confit, rocket and lemon pesto and micro basil

Starters

Red and gold beetroot terrine with whipped goat cheese mousse,
tart apple chutney, toasted walnuts and baby greens

Fresh chicken liver parfait on toasted brioche with a sauternes and shallot relish

Ravioli of caramelised onion and porcini mushrooms with caramelised fennel

Mains

Noisettes of lamb with summer ratatouille, truffled polenta and basil oil

Thyme-roasted poussin with a black olive and orange salad and roasted celeriac purée

Lobster bisque with caramelised fennel

Desserts

Apple tarte tatin with honey lavender ice cream

Moelleux au chocolate with strawberry coulis and salted caramel ice cream

Fresh raspberries and redcurrants with whipped ricotta, lemon curd and ginger tuiles