

Plated Meals



CHERRY PICKLE

CATERING CO

Plated Meals Menu

Using seasonal and local ingredients (some foraged too) as much as possible these menus have been categorised into seasonal recommendations to be more sustainable and to make the most of the best produce at that time of year.

These are only recommendations and can be tweaked, and we are of course always happy to create bespoke dishes.

You can pick up to three options per course

Local Suppliers Used where possible Include

Lamb & Beef - Tori and Bens - Melbourne

Lamb - Croots Farm Shop - Duffield

Beef - Barry Fitch - Little Eaton

Grumpy Farmer Goats Cheese - Wirksworth

Hartington Blue Cheese - Hartington Dovedale

Seasonal Vegetables - Hannah Fields Community Garden -
Littleover

Mickleover Honey

Free Range Eggs - Watergo Farm - Mickleover

Foraged Ingredients - Cherrypicklecatering and Peak
Forager

Spring / Summer Menu



Starters

- Ham Hock Terrine, Wild Garlic Sauce, Pickles, Bee Pollen, Rye & Honey Bread (gfo)
- Elderflower & Gin Cured Trout, Rhubarb & Cucumber Salad, Lemon & Horseradish (gf)
- Salt & Pepper Squid, Seaweed Aioli, Salad Leaf (gfo)
- Lamb Polpette with Dukkah & Five Spice, Mint, Feta & Red Pepper Sauce (n) (gf)
- Spinach & Hartington Blue Cheese Croquettes, Beetroot Salsa (v)
- Goats Cheese, Heritage Beetroot, Salad, Mickleover Honey & Orange, Rosemary Focaccia Croutons (v) (gfo)
- Palak Paneer with Spinach, Sweet & Spicy Cashews (VeO) (gf)

Mains

- Mushroom & Goats Cheese Wild Garlic & Spinach Tortellini, White Wine Cream Sauce, Wild Garlic Pesto, Sunflower Seed (VeO)
- Lemon and Dandelion Honey Ricotta Fritters, Pearl Barley Orzotto with Wild Garlic, Pickled Mushrooms, Wild Garlic Capers, Toasted Sunflower Seeds (v)
- Wild Garlic Arancini, Tomato Sauce, Sauteed Seasonal Greens, Sunflower Seed and Fermented Wild Garlic Pesto (VeO)
- Cauliflower Florets, Butter Bean Puree, Capers and Charred Corn Salsa (Vegan)
- Chicken Supreme, Wild Garlic Veloute, Herby Brioche, Seasonal Greens
- Pressed Lamb Shoulder, Lamb Fat Saffron Potatoes, Tagine Sauce, Braised Fennel Fermented Wild Garlic & Coriander, Raisins (gf)
- Packington Free Range Pork Belly, Iberico Ham Croquette, Potatoes Bravas, Chorizo Jam, Confit Tomatoes, Red Pepper Sauce, Wild Garlic Oil
- Slow Cooked Beef Shortrib, Cola Glaze, Parmesan, Chimi Churri, Ragu Smoked Mushroom Ketchup (gf)
- Slow Cooked Beef, Dauphinoise Potato, Beetroot Puree, Seasonal Greens, Red Wine Gravy
- Dukkah Crusted Hake, Tagine Sauce, Vegetable Cous Cous, Saffron and Orange Blossom Raisins (gfo) (n)
- Pan Fried Seabass, Gnocchi, White Wine Cream Sauce, Wild Garlic Pesto & Popcorn Cockles

Desserts

- Elderflower & Lemon / Gooseberry 'Garden' Posset, Madeleines with Magnolia Syrup Raspberry Sorbet, Chocolate Soil, Edible Flowers (v) (gfo)
- Tiramisu with Dandelion, Chocolate Mousse, Caramelised Pistachios (v) (n)
- Oreo Chocolate Cheesecake, Summer Fruits (Vegan)
- Baked Ricotta and Orange Blossom Cheesecake, Seasonal Fruit and Rose Syrup (v)
- Meringue, Creme Patisserie, Seasonal Fruit (v) (gf)
- Creme Brûlée, Lavender Shortbread Biscuit (v) (gfo)

Autumn / Winter Menu



Starters

Pickled Beetroot in Blackberry Vinegar, Hartington Blue Cheese, Toasted Hazelnuts & Mickleover Honey (V) (gf)

Asian Style Duck Leg Croquettes, Garden Plum and Blackberry Sauce, Crispy Kale & Spring Onion

Whipped Brie, Roasted Root Veg, Hot Mickleover Honey & Chilli Flakes, Rye and Treacle Croutons (v) (gfo)

Moules Marinare -Mussels Garlic, White Wine and Cream, Sour Dough Focaccia (gfo)

Creamy Mushroom Soup, Sourdough Rosemary Focaccia Croutons, Wild Garlic Oil & Hazelnuts (VeO) (gfo)

Haggis Bon Bons, Root Veg Salad, Mustard Veloute, Marmalade

Harissa Mushroom Skewers, Sunflower Seed Hummus, Chermoula (Vegan) (gf)

Mains

Kuri Squash Gnocchi, Caramelised Squash, Hartington Blue Cheese, Hazelnuts and Pumpkin Seeds, Pumpkin Skins (VeO)

Seared Venison Haunch with Elderberry Pontack Sauce, Venison Ragu, Celeriac Fondant and Puree, Seasonal Greens (gf)

Duck Breast, Duck Leg Croquette, Potato, Pear and Blue Cheese Galette, Fig Puree, Plum and Duck Sauce, Hazelnuts (n) (gf)

Free Range Slow Cooked Pork Belly, Pig cheek Schnitzel, Fondant Potato, Mulled Cider Sauce, Caramelised Squash Puree, Apple, Meade & Rosehip Puree

Slow Cooked Derbyshire Braised Blade of Beef (gf)

Or

Beetroot and Mushroom Wellington (VeO) / Nut, Vegetable, Lentil and Chickpea Loaf (v) with

Celeriac and Chestnut Puree, Dauphinoise Potato, Red Wine Gravy, Seasonal Veg

Marinated Chicken Thighs, Caramel and Clementine Sauce, Pomme Anna & Root Veg (gf)

Pistachio & Sunflower Seed Crusted Hake, Garlic Prawns, Saffron, White Wine Tomato Bouillabaisse, Pickled Fennel, Seasonal Greens, Focaccia (gfo) (n)

Seabass, Thai Style Fishcakes, Thai Sauce, Crispy Rice Noodles, Pickled Cucumber

Slow Cooked Lamb Shank, Duchess Potato, Rosemary Oil, Seasonal Veg, Red Currant and Red Wine Sauce (gf)

Desserts

Salted Caramel and Pumpkin Baked Basque Cheesecake, Italian Meringue and Honeycomb (v) (gfo)

Rich Chocolate Fondant, Salted Caramel Sauce, Popcorn Ice Cream, Chestnut and Hazelnut Nougat, Seasonal Berries (v)

Sticky Toffee Pudding, Salted Caramel Sauce, Ice Cream, Honeycomb (VeO)

Baked Chocolate Ganache, Plum, Ginger and Chilli Syrup, Creme Friache and Spiced Seeds (v) (gf)

Almond and White Chocolate Panna Cotta with Kirsch Cherries and Bakewell Fudge (gf)

Blackberry and Elderberry Clafoutis, Ice Cream, Amaretti Biscuit (v) (n)

Chocolate and Orange Mousse, Whipped Cream, Caramelised Hazelnuts (Vegan) (n)