

Shared Table

Rabbit
& Co



CATERERS

THE ULTIMATE BANQUET - EAT LIKE KINGS!

Choose 3 Mains and 3 Sides and 2 Desserts

OR 3 Mains and 3 Sides

V = Vegetarian, VV = Vegan, G = Contains Gluten

MAINS

Pork Belly w Pernod, Parsnip and Pear Cider

Lamb Rump w Moroccan Carrot Smash, Rhubarb, Anise and Mint Verde

Braised Beef Cheeks w Whisky Porter, Crispy Kale and Gremolata

South Coast Tuna w Saffron Pepper Ragu, Olives + Fried Basil

Crispy Skin Duck w Game Jus and Fire Roasted Plums

Salt Roast Chicken w Jamon Crumb, White Beans, Pine Nuts and Zesty Tarragon Verjuice

Lamb Shoulder w Cinnamon, Tomato and Blood Orange

Peppered Beef Fillet w Confit Heirloom Tomatoes and Salsa Verde

Hot Toddy Chicken w Celeriac, Spinach, Almonds + Dates

Hickory Hot Smoked Salmon w Fennel, Radish and Lemon Aioli

Honey Glazed Pork Loin w Tuscan Herbs, Roasted Pink Ladies + Calvados Brandy

Sicilian Ricotta Gnocchi w Fava Beans, Peas, Garden Chard, Gorgonzola + Olive Crumb (V) (G)

Lemon Chicken w Za'atar + Toasted Almonds.

Whole Roasted Cauliflower w Turmeric, Walnut, Pomegranate + Toasted Grains (VV) (G)

Vegetarian Moussaka w Eggplant, Smoked Potatoes, Black Garlic and Pecorino (V) (G)

Roasted Portobello Mushrooms w Red Pepper Crumb stuffed with Smoky Tomato, Artichoke + Wild Rice (VV)

Sweet Potato Rotolo w Pistachio Crumb, Persian Feta, Crispy Cauliflower + Black Pumpkin Seeds (V) (G)

Continued overleaf...





SIDES + SALADS

Roasted Sweet Potato w Green Olive, Parsley and Walnuts (VV)
Seasonal Salt Roasted Veggies inc. Eschalots, Beetroot and Garlic (VV)
Spinach + Mustard Carrots w Paprika Yogurt, Lentils + Cumin (V)
Mothership Tomato Salad w Pulled Mozzarella and Basil (V)
Charred Sprout and Broccolini Salad w/ Orange Dressing and Salted Ricotta (V)
Village Salad - Seasonal Fresh Greens + Produce from the Market (VV)
Bean Salad w Lemon, Mint and Asparagus (VV)
Celebration Buttermilk Fattoush (G) (V)
Braised Buttery Leeks w Gorgonzola (V)
Charred Pumpkin w Tahini Dressing, Pine Nuts and Za'atar (VV)
Saffron Pilaf w Chard, Chickpeas + Pistachios (VV)
Asian Greens w Chili + Sesame (VV)
Radish Crunch Salad w toasted Sesame Seeds, Kohlrabi, Granny Smith, Carrots + Raisins (W)
Proper Frenchie Green Leaf Salad w Cos Hearts, Garden Herbs, Lemon + Dill Dressing (VV)
Grilled Mozzarella w Fennel, Radicchio and Anchovy Sauce
Baby Cos Toss w Burnt Aubergine Yogurt, Smacked Cucumber + Shatta (V)
Roasted Whole Red Onions, Mozzarella, Pulled Figgy Sourdough
w Balsamic and Vincotto (G) (V)

POTATO SIDES

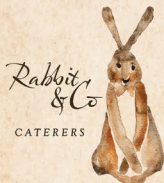
Potato Dauphinoise (V)
Camp Potatoes, Baked Whole w Nduja Butter, Fresh Oregano + Pink Salt
Paris Mash w Parmesan Crisps (V)
Potato Salad w Truffle + Soft Boiled Egg and Candied Bacon
Hasselbacks w Smoked Creme Fraiche + Fried Leek (V)
Caramel Dutch Cream Potatoes w Prunes, Orange + Rosemary Crumb (VV)

COMPLEMENTARY BREADS

Crusty Baguettes, Olive Breads, Sourdough w Pepe Saya Butter (G)

DESSERTS

Rhubarb, Raspberry + Dark Chocolate Bread and Butter Pudding Cake (G)
Baked New York Berry Cheesecake w Cognac and Candied Orange (G)
Sticky Date Pudding w Salted Caramel Pink Ladies (G)
Vanilla Poached Pears w Warm Gingerbread and Hazelnut Crumb (G)
Eton Mess w Italian Meringue, Boozy Berries and Creme Anglaise
Persian Love Cake w Lavender + Pistachio (G)
Flourless Chocolate and Espresso Pudds w Sour Cherry Compote
Classic French Lemon Curd Tart w 'Gin Basil' Blueberries (G)
Lubne Cheesecake w Roasted Apricots, Honey + Cardamom (G)



CATERERS

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