



JIMMY GARCIA

Event and Venue
CATERING

Plated Menus
spring/summer 2024

Starters - Vegan (vg)

COLD

'Tokyo Tartare'

Cucumber and Asian radish tartare, wasabi, mirin, shaoxing, soy vegan mayo, pickled shallot, Thai basil, crispy lilliput capers (GF)

'Heritage Courgette Carpaccio'

Heritage courgette, preserved lemon and mint dressing, vegan ricotta, semi-brined tomatoes, one man's treasure tomato skin powder (GF)

'Bangin' Beets

Smoked and roast beetroot, golden beetroot gel, seeded cracker, black garlic puree, pickled apple, candied seeds, beetroot leaf oil

'Roscoff Onion Tarte Tatin'

Roscoff onion, fig leaf vinegar caramel, zero mile micro herbs, wild garlic emulsion

'Just Peachy'

Compressed peach, pea mousse, smoked almond dukkah, tendril shoots, preserved lemon and hierba buena, samphire, fresh pomegranate (GF)

Starters - Vegetarian (v)

COLD

'Nutbourne Tomato Tartlet'

Semi-dried Sussex tomato, basil emulsion, purple olive, basil emulsion, tomato gel, whipped feta

'Peas and Spring Greens Croustade'

Fresh pea and broad beans croustade, Driftwood mousse, lemon gel, tendril shoots, confit yolk

Wye Valley Asparagus

Chinn Family asparagus, wild garlic sauce gribiche, toasted seed praline, heritage radish, nasturtium, chive flowers (GF)

'Tomato Gazpacho'

Heritage tomato, black fig vinegar dressed cherry tomatoes, basil emulsion, La latteria primo sale, baby courgettes, wildflowers, sunflower seed tuile (GF)

10 mile



Starters - Fish

'Balham Cured Salmon and Seaweed Rubix'

Hayman's gin cured salmon and Cornish seaweed rubix, buttermilk and dill dressing, compressed cucumber (GF)
10 mile

'Crab Crumpet'

Devilled crab, brown butter crumpet, pickled apple, coastal herbs, shell emulsion, coriander, ginger and spring onion

'Sea Bream Tiradito'

Citrus cured cornish day boat sea bream, house ponzu, sesame rayu, coriander oil, watermelon radish salad (GF)

'Cornish Lobster Cocktail'

Cornish lobster and Nutbourne tomato cocktail, bisque maryrose, sea herbs (GF)
Supplement £4

'King of the Sea'

XL Orkney scallop, Cornish seaweed and lime butter, new potato crisps, monks beard, roe gunpowder, served with seaweed and shell infused brioche, baked in the shell.
Supplement £4

Starters - Meat

COLD

'House Cure Carpaccio'

Jimmy's in-house aged ex-dairy beef Bresaola, Old Winchester, Wiltshire truffle emulsion, shallot rings, brixton bakery sourdough tuile, chive flowers
10 mile

'London Antipasti'

Tempus coppa, La Latteria burrata, salted pistachio dressing, tendril shoots, borage flowers (GF)
10 mile

'Chicken and Weybridge's King Peter Terrine'

Confit chicken, pickled girolle, Dhruv's king peter ham terrine, chicken skin crumb, compressed apple, tarragon emulsion

'Jammy Dodger'

Duck liver parfait, sable breton, cherry gel, zero mile mixed herbs



Mains - Vegan (vg)

'Root to Leaf Cauli Steak'

Charred cauliflower steak, toasted hazelnut, bay infused caramelised onion soubise, rainbow chard, crispy cauliflower leaf (GF)

'Sweet Corn and Black Truffle Pudding'

Barry's 'marmite' and black truffle bread pudding, sweetcorn 'succotash', sweetcorn puree, steamed baby leeks
10 mile

'Moroccan Spiced Aubergine'

Grilled aubergine, coconut harissa yoghurt, crispy shallot, pickled chilli, pomegranate, roasted chickpeas (GF)

'A Walk Down Brick Lane'

Spiced baby cauliflower, dhal puree, pickled heritage cauliflower, golden raisins, curry leaf emulsion, puffed rice, pickled cucumber and coriander salsa (GF)

'Courgette Cake'

Courgette and vegan feta potato cake, BBQ baby courgettes, purple olive and chilli dressing, zero mile micro herbs

Mains - Vegetarian (v)

'Summer Gnocchi'

La Latteria whipped lemon ricotta, toasted gnocchi, fresh peas and broad bean, white sprouting broccoli, gremolata, candied sunflower seeds
10 mile

'Hispi Tarte Tatin'

Burnt cabbage tatin, tarragon and Sussex Charmer crema, chervil, cherry belle radish

'Baked Goats Cheese En Croute'

Crottin and wild spinach en croute, charred heritage courgette, confit lemon, mint and chilli salsa, fresh oregano, lemon gel

'Black Truffle and Buratta Tortellini'

Nutbourne tomato fondue, black garlic, fennel pollen, ascium flowers, noceralla olive green goddess

'Wye Valley Risotto'

Wild garlic and Wye Valley asparagus risotto, torn burratina, smoked almond, tendril shoots, chive flowers (GF)
10 mile

Mains - Fish

'Cod and Courgette'

Wild Cornish cod and heritage courgette ballotine, courgette puree, purple olive, Fontodi olive oil crushed pearl potatoes, chive emulsion (GF)

'Fish and Chips'

Roast Cornish brill, squid ink tartare sauce, shoestring potatoes, squid ink vinegar powder, burnt leeks, crispy cheek, samphire (GF)

'Tandoori Monkfish'

BBQ and spiced monkfish, pickled fennel kachumber, crispy vadouvan potato, Ceylon puree (GF)

'The Fishcake'

Smoked trout and sea herb fish cake, devilled butter hollandaise, Wye Valley asparagus, chilli and lime dressing (GF)



Mains - Meat

'Spring Chicken'

Roast Sutton Hoo chicken supreme, truffle butter potato terrine, wild garlic emulsion, spring cabbage roll, London Cru chicken cultured cream sauce (GF)

10 mile

'Chicken, Pea and Potato'

Poached chicken and gremolata ballotine, lemon thyme pomme mousseline, spring onion, fresh pea tartlet, one man's treasure crispy potato skin, jus gras

'Salt Marsh Lamb'

Salt marsh lamb rump, pea and watercress puree, slow braised lamb pomme anna, charred emperor carrot, lamb jus, nasturtium (GF)

'Sirloin and Salsa Verde'

Roast sirloin of beef, charred roscoff onion, leek ballotine, salsa verde, aged tallow rosti (GF)

'Chicken Caesar 2.0'

Islington Pancetta and chicken ballotine, caesar dressed gem wedge, Sussex Charmer, Brixton Bakery brown butter chicken skin crumb, house cured sardine, tarragon emulsion with rosemary and confit garlic crispy potatoes (served on the side)

10 mile

'The Dairy Cow and The Carrot'

Ex-dairy heather smoked beef fillet, Wiltshire truffle sauce, confit carrot, braised cheek, chive emulsion, pickled carrot, carrot tops, chive oil, toast beer jus (GF)

Supplement £10

10 mile



Desserts

'The Apple'

Vanilla mousse, granny smith gel, apple compote, white chocolate glaze

'Chocolate Entremets'

Crispy chocolate sable base, 66% chocolate crèmeux, chocolate sponge, gold leaf, cacao nib tuile

'Textures of Rhubarb'

Vanilla almond sponge, rhubarb chiboust, rhubarb jam, brown sugar crumble, elderflower gel

'Ferrero Rocher'

Hazelnut mousse, feuilletine base, milk chocolate crèmeux, caramel salted, caramelised hazelnut

'Pecan and Lime'

Pecan sable, pecan biscuit, chocolate lime crèmeux, caramel glaze, caramelised pecan, candied zest

'English Strawberry and Lemon'

Kentish strawberry jam, lemon sponge, lemon curd, vanilla sable breton, lemon curd, ginger crumb, strawberry mousse

'Lemon Meringue Pie'

Lemon sponge, sweet paste, lemon curd, lemon mousse, torched meringue, candied lemon, lemon gel, micro basil (VG)

'Raspberry Verbena'

Raspberry mousse, raspberry verbena jam, fresh raspberries, micro basil meringue dome

'Tarte Tatin'

Slow baked caramelised apple, apple cider glaze, vegan vanilla chantilly, caramel sauce (VG)

'Club Tropicana'

Coconut and vanilla mousse, mango gel, desiccated coconut toasted crumble base (VG) (GF)





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