

# LITTLE FEAST

wild kitchen & catering

## Sample Menus Spring/Early Summer

### Menu 1

1. Home cured salmon, foraged spring salad, labneh, rye crisps
2. Date & olive marinated chicken thigh, herbed Tabbouleh, garlic spring greens
3. Fig leaf panna cotta, honeycomb, Rhubarb

### Menu 2

1. Asparagus, local cheese hollandaise, homemade bread
2. Pork Belly, mustard herb sauce, purple sprouting broccoli, buttery mashed potato
3. New season strawberry & custard millefeuille

### Menu 3

1. Pork rilette, cornichon, quince, sourdough toast
2. Local sirloin steak, salsa verde, herbed new potatoes, local herb salad
3. Pots au chocolat, creme fraiche, toasted hazelnuts