



HERITAGE
PORTFOLIO
NEVER STANDING STILL



AUTUMN/WINTER 26/27
DINNER COLLECTION

WE ARE FOODIES

WE BELIEVE IN DELIVERING A TRULY UNIQUE DINING EXPERIENCE.

Heritage Portfolio take great pride in curating extraordinary culinary experiences that captivate the senses & leave a lasting impression.

At the heart of our approach is a deep commitment to understand & exceed the expectations of our clients. We recognize that every event is unique, & we embrace the opportunity to work closely with you, ensuring that your menu reflects your personal tastes, preferences, & dietary requirements. Our talented team of chefs & event organisers will collaborate with you to create a culinary journey that perfectly complements your event.

Augustine Pintilie

AUGUSTIN PINTILIE
Lead Event Chef





FIRST COURSE

Vegetarian

Roasted heritage beetroot, whipped goat's cheese, pickled walnuts, crispy shallots, watercress & balsamic reduction

Roasted Jerusalem artichoke, cep mushroom, Jerusalem artichoke purée, Jerusalem artichoke crisp, truffle (VG)

Roasted winter squash, quinoa salad, puffed quinoa, miso emulsion, pomegranate, pickled red onion, lemon dressing (VG)

Fish

Smoked haddock & leek tart, mushroom ketchup, pickled red onion, winter herb salad

White Cornish crab meat, roasted cauliflower purée, cauliflower couscous, capers & lemon oil

Smoked Scottish salmon, beetroot gel, horseradish crème fraîche, pickled white grapes, dill oil & rye crisp

Meat

Rare roast beef fillet, celeriac remoulade, truffle mayonnaise, parmesan crisp & watercress

Smoked venison, king oyster mushroom, orange & juniper dressing with quince gel

Ham hock rilette, golden beetroot piccalilli, apple, marmite mayo, shaved baby turnip, chervil





MAIN



Vegetarian

Creamy wild mushrooms risotto, roasted squash, crispy leeks, parsley oil & toasted hazelnuts
Charred Hispi cabbage, creamy white beans, hazelnut crumb, roasted squash & mustard-herb dressing
Charred aubergine, white miso glaze, celeriac purée, sesame, crispy kale & pickled vegetables (VG)

Fish

Crispy-skin sea bass, saffron beurre blanc, braised fennel, fondant potato, spinach & crisp leek
Roasted British hake, bouillabaisse sauce , crushed heritage potatoes, braised cauliflower & fried onions
Baked British salmon, cauliflower purée , potato terrine, wilted spinach, caper brown butter & parsley oil

Meat

Aged duck breast, cherry & port reduction, confit leg croquette, parsnip purée, confit parsnip, crispy shallot
Red wine-braised short rib, mashed potato, braised celeriac, silver skin onion & red wine jus
Roasted guinea fowl, baby leek, potato pavé, glazed carrots, Savoy cabbage & Madeira sauce



DESSERT

Sticky toffee pudding with rum & pineapple, toffee sauce, citrus crème fraîche

Macerated pineapple, crisp meringue coconut & lime Chantilly cream

Cinnamon crumble, blackberry Cremieux, apple compote, white chocolate Chantilly

Chocolate marquise, crème anglaise, salted caramel sauce & fresh shaved coconut

Maple panna cotta, toasted walnut crumble, poached pear & maple caramel

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Selection of English cheeses, walnuts, spicy pear chutney, Peter's Yard crispy flat bread





NEXT STEPS

WE HOPE THIS HAS GIVEN YOU A FLAVOUR
OF WHAT WE CAN CREATE FOR YOUR EVENT.

Once you have had a chance to review this seasonal menu collection, we would welcome the opportunity to speak with you to discuss your event in more detail. We would love to invite you to meet with us to discuss any questions you may have.

Yours sincerely,

Heritage Portfolio

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