

DOMU

CATERING

À la Carte Menus



PLATED STARTER MENUS

MEAT

Burrata di Puglia

Parma ham, homemade focaccia, basil oil

Oxtail Croquette

Braised oxtail croquette, raclette cheese fondue, crunchy seasonal salad

Dedham Vale Beef Fillet Carpaccio

Balsamic dressing, Parmigiano Reggiano, croutons, cherry tomatoes, rocket

Charcuterie & Cheese

Selection of local cured meats & cheeses, homemade bread, house pickles

Gressingham Duck Liver Parfait

Campari & orange gel, pickled heritage beetroot, toasted brioche



PLATED STARTER MENUS

FISH

Yellowtail Tartare

Yellowtail, daikon, shiso & seaweed salad, soy-lime dressing, lotus crisp

Charred Scottish Mackerel

Charred Scottish mackerel, Isle of Wight tomatoes, celeriac, whipped feta, dill oil

Pan-Seared Scallops

Scallops, home-cured guanciale, grilled sourdough, fennel purée, puffed quinoa

Sea Bream Ceviche

Sea bream, habanero, coconut, lime, roasted corn, sweet potato & pickled red onion

Grilled Octopus & Chorizo

Grilled octopus, chorizo, couscous salad, raisins, 'nduja & potato cream

Looking for something a little more tailored? We specialise in bespoke catering. To discuss custom options for your event, please contact us at admin@domucatering.com.

PLATED STARTER MENUS

VEGETARIAN & VEGAN

Asparagus & Duck Egg (V)

Asparagus, confit duck egg yolk, truffle, brioche croutons, parmesan

Korean-Style Fried Cauliflower (VG)

Crispy cauliflower, sesame seeds, potato waffle, kimchi, fermented chilli aioli

Quinoa Salad (VG)

White & red quinoa, peppers, avocado, pickled shimeji mushrooms, ponzu dressing

Mushroom Parfait (V)

Mushroom parfait, pickled shiitake, frisée, Baron Bigod mousse crostini

Falafel (VG)

Kale & wild garlic falafel, cucumber & tomato salad, hummus, pitta bread, smoked paprika

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PLATED MAINS MENUS

MEAT

Corn-Fed Chicken

Wild mushrooms, pancetta Bordelaise sauce, stuffed potato dumpling, savoy cabbage

48-Hour Slow-Braised Beef Short Rib

Yuzu mashed potato, bok choy, bone marrow crumble

Dedham Vale Hanger Steak

Rocket, Parmigiano Reggiano, portobello mushrooms, peppercorn sauce

Sumac-Crusted Kentish Lamb Rump

Layered crispy potato, courgette & cucumber salad, lamb jus, mint

Dingley Dell Crispy Pork Belly

Pommery mustard, caramelised apple, black pudding croquette, colcannon potato, charred baby gem



PLATED MAINS MENUS

FISH

Roasted Cornish Cod

Seaweed crumb, cabbage stuffed with aubergine caponata, garlic baby potatoes, tomato & basil sauce

Marseille-Style Bouillabaisse

French-Mediterranean fish soup with mussels, prawns, red gurnard, cockles & rockfish, toasted focaccia (Subject to availability)

Grilled Sea Bass Fillet

Cannellini beans, peas & asparagus casserole, crushed garlic new potatoes, Chardonnay sauce

Grilled Chalk Stream Trout Fillet

Thyme & garlic roasted potatoes, courgette & Tropea onion salad, dill & pickled cucumber tartar sauce

Miso-Glazed Brixham Brill Fillet

Tenderstem broccoli, Yukon Gold potato & seaweed hash brown, sake & mirin sauce

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PLATED MAINS MENUS

VEGETARIAN & VEGAN

Korean-Style Cauliflower Steak (VG)

Gochujang, shiitake mushrooms, crispy stuffed potato dumpling,
Asian slaw & chimichurri sauce

Orecchiette Pasta (V)

Spinach & Spanish olive pesto, roasted cherry tomatoes, focaccia
crumb

Vegetarian Lasagne (V)

Aubergines, courgettes, peppers, mushrooms, tomato-basil sauce,
aged parmesan fondue

Satay Tofu (VG)

Crispy rice cake, roasted sweet potato, butternut squash, bok choy,
satay sauce

Roasted Aubergine (VG)

Tahini & pomegranate glaze, spinach & kale hummus, crispy
chickpeas, cucumber, tomato & rocket salad

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PLATED DESSERT MENU

DESSERTS

Apple Tarte Tatin

Madagascan vanilla ice cream & salted caramel sauce

Five-Spice Panna Cotta

Strawberry carpaccio & meringue

Chocolate Brownie (VG)

Dark chocolate brownie, coconut caramel, honeycomb

Classic Italian Tiramisu

Layers of coffee-soaked savoiardi biscuits, mascarpone cream & cocoa dust

White Chocolate & Miso Cake

White chocolate & miso cake, yuzu & orange sauce





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