

Scootch

NDUJA ARANCINI

Pair with:

A cooling yoghurt and mint garnishing oil
Pickled Red Onions
Grated Pecorino or Parmesan to finish
Wild Rocket or Watercress for a peppery balance

CHICKEN KYIV CROQUETTE

Pair with:

Classic garlic aioli or garlic mayo
Pickled cucumbers or cornichons
Grated hard cheese for an extra savoury hit
Finish with micro herbs

SERRANO HAM CROQUETTE

Pair with:

Tomato & caramelised onion chutney
Shaved Manchego
A few dressed pea shoots or micro coriander
Marinated Mistoliva Olives

MUSHROOM & BLACK PEPPER CROQUETTE

Pair with:

Truffle Mayonnaise or black garlic ketchup
Pickled shimeji mushrooms
Grated parmesan Reggiano
Finish with micros

CHEDDAR & CHORIZO CROQUETTE

Pair with:

Forest originals Chilli Jam
Smoked paprika Mayonnaise
Grated Manchego cheese
Rocket leaves or baby gem for freshness

VEGGIE CHORIZO CROQUETTE

Pair with:

Spiced red onion chutney
Pickled jalapenos or chillies for heat
Shaved vegan parmesan
Small side of baby spinach

CHEESY GARLIC CROQUETTES

Pair with:

Herby mayo or aioli
Pickled Shallots
Grated Parmesan
Micro basil or parsley garnishing dust

TRUFFLE & CHEESE ARANCINI

Pair with:

Black truffle mayonnaise
Pickled wild mushrooms
Grated Parmesan or a truffle cheese
Micro rocket or frisee (seasonal)
Black truffle dust