



Tythe.

**Absolute
Taste**

ABOUT US

At Absolute Taste we love food - how it's produced and most importantly how it tastes! We are the sole caterers at Tythe in Launton with food being at the heart of everything we do.

Our passion for promoting fresh, local and seasonal produce makes Tythe a perfect place for us to indulge and showcase all that we do. Encouraging our clients to share their ideas with us, so that we can create bespoke menus around their event, is an exciting part of our world.


Whilst we appreciate that food is a fundamental element of any event or celebration we are equally focused on the presentation and styling. Tythe provides us with an exciting canvas to play with and our array of rustic wooden boards, quirky copper dishes and vintage crockery certainly feel right at home.

Together with the team at Tythe we have formed a dynamic partnership working closely together on every event.

PERSONAL TASTING

There are occasions when you may wish to sample menus prior to a celebration and we offer an opportunity for you to join us for a personal tasting*.

*Please note, tastings are offered at an additional cost and restrictions apply. Please do get in touch with our team should this be of interest.



**“The food by
Absolute Taste
was phenomenal”**

Example Menu

STARTER

Rare roast beef, parmesan crisps, walnut salad & beer pickled shallots Pan fried wood pigeon breast, roasted beets & peach salad, hazelnut dukkah Brixham bay Crab risotto, seared scallops & chorizo crumb Cornish lobster salad, lemon mayonnaise, lovage oil & summer herbs Burrata, heritage tomatoes, bloody Mary gazpacho (v)
All served with sourdough & focaccia with English butter

MAIN COURSE

Loin of Venison Wellington, fondant potato, baby roasted veg & redcurrant jus Fillet of beef, truffle potato cake, celeriac & baby allotment beetroot Moroccan rubbed canon of salt marsh lamb, smoked aubergine & spiced squash Roast Halibut, lobster tortellini, asparagus, peas & watercress
Forest mushroom risotto, shaved truffle & aged parmesan (v)

DESSERT

Popcorn panna cotta, passionfruit ripple ice cream, milk chocolate wafer Praline crackle choux bun, hot chocolate sauce
Indulgent chocolate brownie, honeycomb cream & toffee popcorn
Amalfi lemon tart, marinated berries & vanilla mascarpone
Vanilla & strawberry cheesecake, meringue shards, strawberry & elderflower sorbet

FOLLOWED BY

Pots of tea, cafetiers of coffee and homemade truffles

OR perhaps

PIZZAS FROM THE WOOD-FIRED OVEN

Served with two seasonal salads

Smoked pancetta, buffalo mozzarella & heritage tomato
Ground chilli beef, spring onion, green chilli & mozzarella
BBQ chicken, tomato, mozzarella & spring onion
Ham, caramelised pineapple & mozzarella
Classic Napolitana – anchovies, capers & black olives
Hot smoked salmon, rocket & chilli
Potato, taleggio & rosemary (v)
San Marzano tomato, rocket & mozzarella (v)
Roasted pepper, artichoke, black olive & rocket (vg)





ABSOLUTE TASTE

e. tythecatering@absolutetaste.com

t. 07860 506185

Absolute Taste cater for all events.

Wedding menus at Tythe from £78 per person.

For private and corporate events please contact the team.