

# Chefinmykitchen

## Platter Sharing Sample Menu 2019-20

### **Charcuterie board** (extra at £3 per guest)

Selection of prime Italian salamis, spanish sausages, honey roast ham, pork and orange pâté, mixed olives and pickles, fresh chopped salad, olive oil and balsamic dip, seeded artisan bread

### **Main dishes** (please choose 4 items)

Medium rump steak with Chimichurri sauce- Honey glazed lamb chops- Mexican beef Fajitas- sweet BBQ pork ribs- garlic and rosemary chicken legs- Lebanese boneless chicken thighs- Thai king prawns skewers- lime, ginger and green chili cod- zucchini and haloumi fritters- focaccia with red onion, sun dried tomato and artichokes

### **Side dishes** (please choose 4 items)

Tomato & feta cheese salad- Beetroot and carrot salad- Basil and spring onion new potato salad- Cucumber & mint salad- Grilled vegetable couscous salad- Warm french beans in garlic oil- Roast potato

### **Desserts** (please choose 2 items)

Mini chocolate brownies- mini raspberry crème brûlée- mini double chocolate mousse- mini lemon cheesecake- mini pavlova- mini fruit tartlets with creme patissiere

### **Cheeseboard** (extra at £3/guest)

Selection of british and continental cheeses served with a variety of crackers and biscuits and a complement of grapes, celery sticks and slices of apple.