

Chef in my kitchen

1 - Chef's canapes selection

2- Starters Course

Searred scallops, apple and pine nut salad and parsnip puree

(contains: milk, nuts, mollusks)

Berkshire ham hock terrine served with 8 weeks pickled winter root vegetables and mustard mayonnaise

(contains Sulphites, gluten, mustard, eggs)

Loch Fyne smoked salmon, coconut king prawn and avocado tower

(contains: fish, milk, crustaceans)

Butternut squash soup with chili & crème fraîche

(contains: milk)

3- Mains Course

Herbs & pistachio crusted Wrexham rack of lamb with cheddar puree, french beans and cranberry sauce

(contains: nuts, wheat, mustard, milk, celery)

Grilled Lebanese chicken with Baba Ghannoush, hummus, beetroot jam and spicy couscous

(contains: wheat)

Salmon and asparagus teriyaki served with charcoal noodles

(contains: wheat, fish, soya, sulphites)

Paneer rogan josh with spiced chickpeas, served with basmati & wild black rice

4- Dessert Course

Apple and blackcurrent crumble served with vanilla custard

(contains eggs, milk, wheat)

Dates, orange and ginger sticky toffee pudding

(contains: eggs, milk, wheat)

Chocolate and orange panna cotta with winter berries compote

(contains: milk)

Vegan salted caramel cheesecake

5- Chef's Cheese and Antipasto Platter

Selection of three cheeses, olives, salamis, grapes & celery and chutney served with a range of biscuits and seeded bread