



Mains

(Recommended 4-5 items for your event)

- *Prime topside cut of roasted beef
- Beef & Guinness Irish stew stew with horseradish dumplings
- The best of italian meatball with Napolitana tomato sauce
- Green herb full rack of lamb North African style
- Moroccan lamb tagine with fruity couscous
- Mild Punjab Chicken curry with basmati rice
- Chicken roulade stuffed with pesto & mozzarella cheese
- Sage and onion stuffed rolled turkey crown
- Poached full salmon side dressed in honey,soy and mustard
- Wild cod wrapped in Parma ham on a bed of creamed savoy cabbage
- Fresh seafood, chicken and chorizo paella
- Pasta with chargrilled vegetable and mascarpone sauce
- Spinach, chickpeas and potato in coconut curry sauce

Sides

(Recommended 2-3 items)

- roasted root vegetables
- Garlic and parsley New potatoes
- *Dauphinoise potatoes
- Roasted root vegetables
- Sesame and garlic French beans
- Selection of warm artisan bread loaves

Salads

(Recommended 1-2 items)

- *Rocket and fresh leaves based garden salad
- *Tomato and mozzarella salad
- Crunchy coleslaw and cranberry salad with sweet onion dressing
- *Carrot, beetroot and orange salad
- Greek salad

Desserts

(Recommended 2-3 items)

- Apple crumble and cream
- Chefs seasonal Pavlova
- Lemon meringue pie
- White chocolate and berries cheesecake
- Orange & ginger sticky toffee pudding
- Decadent triple chocolate brownie
- Vanilla & raspberry creme brulee
- Cheese & salami platter
- Fresh fruit salad