

Chef in my kitchen

1 - Chef's canapes selection

2 - Starters Course

Prawn and cornish crab bisque with herb crouton

(contains: Crustaceans, milk, celery, wheat)

Smoked salmon, goat cheese and steamed beetroot roulade

(contains: Fish, milk)

Heirloom baby tomato and Burrata salad with Balsamic reduction

(contains: Milk)

Pea and asparagus soup with herb crouton

(contains: wheat). Suitable for vegetarian & vegan, can be Gluten Free when served with GF crouton instead

3 - Mains Course

Herb-crusted rack of lamb, red wine and cranberry reduction with white bean purée & French beans

(contains: Wheat, mustard, beans, milk)

Roasted wild cod loin with lemon beurre blanc, asparagus and parsley new potato

(contains: Fish, milk)

Chilli ginger and lime chicken with peanut noodles and long stem broccoli

(contains: wheat, soy, peanut)

Vietnamese curry style with chickpeas, butternut squash, spinach served with brown rice (vigan)

4 - Dessert Course

Vanilla panna cotta with strawberry and champagne jelly (min 4)

(contains: milk)

Espresso custard tart with sugared pistachios and vanilla ice cream (min 4)

(contains: milk, wheat, eggs, nuts)

Pyramid baked white chocolate **and berries compote**

(contains: milk, eggs, wheat,)

Vegan organic passionfruit and coconut cheesecake

(contains: cashew, nut, sesame)

5- Chef's Cheese and Antipasto Platter

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

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

6- Arabica coffee, selection of teas served with chocolate truffles

(contains: Milk, eggs, nuts)