

Chef in my kitchen

1 - Chef's canapés selection

2- Starters Course

Seared 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, served with spicy couscous
(contains: sesame, wheat)

Salmon and asparagus teriyaki served with rice noodles
(contains: wheat, fish, soya, sulphites)

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

4- Dessert Course

Apple and blackcurrant 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

6- Arabica coffee

selection of teas served with chocolate truffles
(contains: Milk, eggs, nuts)