

# Chef in my kitchen

## 1 - Chef's canapés selection

### 2- Starters Course

Avocado and crab tower with parmesan crisps and sundried tomato coulis

**(contains: crustaceans, milk, Mustard)**

The best of the Scottish smoked pate with strawberry butter, fresh young leaves & toasted sourdough bread

**(contains: fish, milk, wheat) can be Gluten Free when served with GF bread instead**

Butternut squash soup with chili & crème fraîche

**(contains: milk)**

### 3- Mains Course

Herbs & pistachio crusted Wrexham rack of lamb with parsnip puree, French beans, garlic new potatoes and cranberry sauce

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

Grilled Lebanese chicken with Baba Ghannoush, hummus, served with spicy couscous

**(contains: sesame, wheat)**

Wild cod with white beans, chopped chorizo, confit plum tomatoes, green beans and confit garlic.

**(contains: fish, milk, celery, soy, wheat)**

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

### 4- Dessert Course

Apple and blackcurrant crumble served with vanilla custard (min 4)

**(contains: eggs, milk, wheat)**

Vanilla panna cotta with local berries compote (min 4)

**(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)**