



Scrumptious Menu

Price: £56.00

Starters

Sharing platter a selection of continental meats, homemade houmous, feta cheese, olives and freshly baked breads

Ham hock terrine with piccalilli and artisan toasts

Smoked salmon on a bed of mixed leaves with a sweet beetroot coulis

Melon with Parma ham with a basil olive oil drizzle

Warm king prawn and smoked bacon salad with sweet chilli and coriander

Smoked haddock fishcakes with horseradish and lemon mayonnaise

Watercress salad with warm fresh pear, goats cheese, caramelised pecan nuts, honey and mustard dressing (v)

Goats cheese terrine with beetroot relish and melba toast (v)

Mains

Roast breast of chicken wrapped in Parma ham, marsala and sage sauce

Ballotine of chicken stuffed with mushrooms and shallots with pea puree

Loin of pork with a wild mushroom and spinach eye

Roast sirloin of British beef and Yorkshire pudding served with a Madeira sauce

Lamb rump cooked in red wine and rosemary, on a herb mash

Moroccan lamb stuffed with a couscous, aubergine, roast pepper, rosemary and harissa stuffing

Char-grilled teriyaki salmon on a bed of sweet chilli stir fried vegetables, with coriander egg noodles

Aubergine timbales with roasted tomato and pecorino Romano cheese (v)

Desserts

Strawberry & clotted cream tart

Panettone bread & butter pudding

Dark chocolate mousse with cardamom shortbread

Trio of eton mess, lemon cheesecake and chocolate brownie

Premier Crew Hospitality

Trio of seasonal berry soufflé, profiterole and lemon torte
Cake stand dessert with a selection of delightful sweet bites

Tea, coffee and petit fours

An event manager, a food tasting before the event, waiting staff, chefs, crockery, cutlery and glassware are all included in the price.

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