



Devine

Price: £65.00

Starters

Griddled asparagus salad with a lemon, chive and olive oil dressing (v)
Avocado, king prawn and mango salad with a sweet chilli dressing
Layered crab, tomato and avocado timbale, Cajun salmon on frisee and mango salad & prawn cocktail
Herbed salmon ballotine with a dill crème fraîche
Warm camembert tart with pomegranate syrup, fig & pistachio (v)
Individual cheese fondue with five flavour spoons and crusty bread (v)
Sweet chilli chicken with garlic, lemon and coriander

Mains

Ballotine of chicken on a potato puree with frizzled leeks and truffle jus
Slow roasted breast of duck served with fresh plum chutney and a ruby port jus
Stuffed loin of pork with chorizo, sage and sun blushed tomato
Confit pork belly with roasted apples and pears in a thyme and cider sauce, glazed root vegetables
Loin of lamb served on an aubergine caviar, gratin dauphinoise, tomato and basil jus
Beef wellington, served on a bed of cabbage and leeks with roast baby potatoes and red wine jus
Prime roast fillet beef with wild mushroom and thyme sauce
Venison fillet with a rich Madeira jus and parmentier potatoes
Grilled fillets of seabass set on champ potato and served with a tarragon cream
Pecorino & parsley crusted lemon sole fillet on celeriac and apple potato cakes with wilted spinach
with a seafood bisque
Artichoke, wild mushroom & goats cheese wellington, steamed vegetables & tomato fondue (v)

Desserts

Chocolate delice with edible flowers, chocolate sauce and caramelised hazelnuts
Honeycomb cheesecake with toffee cream

Premier Crew Hospitality

Trio of Strawberry and mascarpone cheesecake, lemon torte and profiterole

Trio of Raspberry cheesecake, lemon tart and double chocolate torte

Trio of Raspberry and white chocolate torte, banoffee tart and lemon posset

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.

Hitched