

3 Course Sit Down

Spring & Summer



All of the above are idea, if you have a particular favourite dish please do not hesitate to get in contact.

Starters (*Rustic Bread Wedges & Butter on tables*)

- Charcuterie Platter Per Table
- Smoked & Fresh Salmon Pate with Cucumber & Dill Dressing served with Crisp Pitta Strips
- Mediterranean Vegetable Strudel
- Hamhock Terrine, Piccalilli & Leaf Salad
- Asparagus, Parma Ham & Cold Poached Egg
- Tartlet with Leaf Salad (Caramelised Onion, Spinach & Parmesan, Salmon & Dill)
- Beetroot Carpaccio, Goats Cheese Quinelle and Rocket Salad

Mains

- Chicken Supreme stuffed with feta & green peppercorns served with choice of salads or summer vegetables
- Roast Beef with all the trimmings
- Spanakopita 'Greek Spinach Pie' with Salads or Seasonal Vegetables & Minted New Potatoes
- Slow Roast Lamb, Ratatouille, New Potatoes & Seasonal Vegetables or Salads
- Spanish Style Cod & Chorizo Stew with Green Beans & Buttered New Potatoes
- Butternut Squash & Sage Risotto, Parmesan Shavings & Truffle Oil

Dessert

- Chocolate Brownie with Raspberry Coulis & Cream
- Lemon Posset with Vanilla Shortbread & Summer Fruits
- Eton Mess
- Tart Au Citron with Summer Berries & Cream
- Fresh Fruit Salad
- Mini Summer Berry Pavlovas
- Key Lime Pie
- Coconut Panacotta with Mango, Pineapple & Passionfruit Salsa
- A trio of any of the above