

Al La Carte

Canapé's

Lobster Thermadore served on a spoon
Crispy Duck & Hoi-sin sauce, with Spring onions & Cucumber wraps
Queen Scallops marinated & wrapped in Smoked Streaky Bacon (Half plain)
Minced Chicken, mango, sweet chilli & coriander, served in a mini pastry tartlet
Minced Chicken with Soy, Spring onion & Sesame oil served on crispy leaf
Baby stuffed mushrooms with Tomato, Onion Garlic topped with Mozzarella Cheese
Pigs in Blankets

* on the table *

Rustic Breads with Olive Oil & Balsamic
Raspberry Sorbet served in a shot Glass with Kia

Main's

6oz Scotch Fillet Steak with Indonesian King Crevette marinated in Garlic , Olive oil & Parsley
Lobster Thermidor with Langoustines In crushed Garlic, Wild Rice, Asparagus tips & French Beans
Fillet of Monkfish wrapped in Serrano Ham sliced in to medallion's served with Indonesian King Crevette
marinated in Garlic, Olive Oil & Parsley
8oz Fillet of Beef Served with warmed Vine Tomato's in Balsamic, Asparagus Tips & French Beans & Sauté
Potatoes
Rack of Lamb with Red Currant & Port Jus
Pan fried Sea Bass with ground Fennel served with Crispy Serrano Ham, Asparagus & French Beans drizzled in
Soy, Sesame Oil, crushed garlic & Fresh Coriander
Melted Feta & Veggie Bake V

Cheese's

Mature English Cheddar, Shropshire Stilton , Port Salut, Presidents Brie Served with Caramelised Onion Relish &
Celery & Mixed Grapes & Crackers

Dessert's

Homemade Chocolate Mousse
Mini Shortbread pastry tartlets Filled with Vanilla Custard topped with Berries
Homemade Chocolate Brownies with Raspberry's
Apple Tart Tatin with Thick Double Cream

Plus Equipment of :

Gantry Hot Lamps
Serviettes
Serving Dishes
Pots and Pans
2 x Chefs / 1 Server

Price from £40 per person based on 18 covers