

Bespoke *Caterers* _____ Set Sit Down Menu B

APPETISER

White Bean Cappuccino with Truffle Oil



FISH COURSE

Chive & Crème Fraiche Potato Salad with
Seared Smoked Salmon and Fried Quail's Eggs



MAIN COURSE

Braised Calvados Duck Breast on a bed of
Wild Cabbage and Sweet Potato Saute



CHEESE COURSE

Grilled Crotin Cheese Croute with Red Onion Marmalade



DESSERT

Chocolate and Raspberry Tart with Raspberry Coulis



Coffee and Mints

£26.50 per head ex VAT

Price includes all linen, cutlery, crockery
Extra charges will include Chef and Waitress costs
We can supply wines to match each course or some of the courses, if required.