

# Bespoke *Caterers* \_\_\_\_\_ Set Sit Down Menu C

## SELECTION OF CANAPÉS ON ARRIVAL

Hoi Sin Beef on Thai Rice Cracker  
Smoked Salmon & Cream Cheese Croute  
Roast Vegetable & Pesto Ragout Cups



## APPETISER

Duck Confit with Red Onion Marmalade & Fruit Beer Shot



## STARTER

Crab, Pea & Mint Risotto



## MAIN COURSE

Pan Fried Fillet of Beef on a Rosti Potato, Wilted Spinach with Wild Mushroom and Truffle Jus



## DESSERT

Surprise to Die '4'  
4 seasonal mini desserts chosen by the Chef



## CHEESE COURSE

Continental Cheese Board



Coffee and Mints

**£32.00 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.