

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.