SPRING/SUMMER

Please choose 3 main courses (suggested 1 from each category), and 1 dessert from the following:

Fish

Cold: Poached salmon, new potatoes, lemon mayonnaise, salad

Grocers' classic fish pie creamed cheddar topped mash, saffron velouté

Thai fish curry lemon grass scented rice

Baked stone bass summer bean cassoulet, soft herb pesto

Meat

Slow-cooked Moroccan spiced lamb preserved lemon and roasted vegetable cous cous

Sauté beef stroganoff green beans, herb pasta

Sauté chicken curry pilaff rice, accompaniments

Chicken coq au vin Delmonico potato, thyme infused jus

Vegetarian and Vegan

Sweet potato, mushroom and white bean fricassee (V)

Mediterranean vegetable tagine roasted chickpeas (V)

Roasted vegetable strudel tomato and balsamic sauce (V)

Potato gnocchi spinach and parmesan cream reduction (V)

Dessert

Fruit trifle, vanilla bean custard Chocolate and cherry sponge mousse, mixed berry gel Summer berry brûlée, shortbread biscuit Vanilla panna cotta, caramelised orange and honeycomb crunch Summer pudding terrine, Chantilly cream Fresh fruit salad (*supplement*) Cheese board, biscuits, and fruits (*supplement*)

Selection of teas, filtered coffee and mints

All main courses are accompanied by Chef's choice of vegetables, potato, rice or mixed salad selection

Minimum numbers: 40

