



Outside Catering

Sample Outside Catering Menu Dinner Party

Starter

Twice baked blue cheese soufflé with poached pear and hazelnut salad

Main course

Lemon and thyme marinated chicken breast wrapped in bacon with Savoy cabbage, potato galette, green beans, carrots and jus

Dessert

Honey and yoghurt pannacotta with roast figs and pineapple

Crockery and cutlery included

Glass hire, waitressing staff and much more available