



Outside Catering

Sample Outside Catering Menu

Gourmet Dinner Menu

Canapés

Roast beef Yorkshire pudding with horseradish

Smoked salmon and crème fraiche bellini with caviar

Mushroom, artichoke and Swiss cheese tarts

Starter

Sauté smoked duck salad with balsamic roast beetroot and raspberry vinaigrette

Fish Course

Wild seabass en papillote with fennel and dill butter

Main Course

Rump of lamb (1 fillet steak) with seasonal vegetables, pomme Anna potatoes and brandy jus

Dessert

Rhubarb crème brulee with pistachio shortbread

Petit fours

Crockery and cutlery included

Glass hire, waitressing staff and much more available