

Catering Menu
Dinner Party Menu (A)
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 gallette, green beans, carrots and jus
Dessert
Honey and yoghurt pannacotta with roast figs and pineapple
Crockery and cutlery included Glass hire, linen, waiting staff and much more available
Please let us know if you have any special dietary requirements