



Taking care of your catering

Starters:

Halloumi, Carrot & Orange Salad (Vegan & Vegetarian)
Triple Cheese & Tarragon Stuffed Mushrooms (Vegetarian / Vegan Cheese)
Pea, Mint & Spring Onion Soup with Fresh Bread (Vegan & Vegetarian)
Vegan Terrine
Garlicky Steak and Mushroom Bites (Can be made Vegan & Vegetarian)
Chicken Caesar Salad

Mains:

Truffle Chicken & Potato Gratin
Slow Cooked Lamb Ragu
Roasted Beetroot Wellington (Vegan & Vegetarian)
Beef Fillet, with Sherry Vinegar & Shallot Jus
Salmon & Spinach with Tartar Cream

Desserts:

Lemon Meringue Pie
Millionaire Cheesecake
Lemon Cheesecake
Triple Chocolate Brownies Served with Ice Cream
Profiterole & Salted Toffee Ice Cream Sandwiches
Chocolate & Vanilla Panna Cotta
Vegan Eton Mess