

Sample Menu of Residential Celebrations for 20 covers. Priced at £10 per head.

Below is just a sample if there are any particular ingredients, cuts of meat, or salads that we have had in the past that you would like for your event that is not a problem. I prefer to cater to each individual’s tastes, so please do not hesitate to get in contact.

Could also be appropriate for smaller scale corporate entertainment

Meat or Fish Main with a choice of Carb

* Slow cooked shoulder of Welsh lamb spiced and perfumed with Sumac, Pomegranate molasses, rose petals and rose blossom water.
* Goose Fat Roasted New Potatoes, Harissa Spiced or Garlic and Rosemary.

Selection of 3 Salads

* Caramelised peaches on baby leaf and rocket, with a harissa vinaigrette.
* Crunchy Celeriac Tabbouleh with a Zaatar, Lemon and Garlic Dressing.
* Dairy Free Coleslaw with dates and cranberries, topped with Dukkha

Selection of Organic Breads and Dips

* 800g Treacle and Rye Sourdough
* 800g Seeded Rye Bread
* 1kg white and wholemeal sourdough
* Coconut Yogurt with cucumber and mint
* Olive Oil and Balsamic