

Sue Le Bonne

Starter:

*Homemade tomato and fresh basil soup
Baskets of crusty farmhouse bread*

Main Course:

*Cumberland sausages with spring onion mash, onions and rich gravy
A selection of fresh seasonal vegetables*

Dessert:

Lemon chiffon pie

Tea/Coffee and mints

£39.99 per head exc VAT



Oriental duck spring rolls with plum dip

Flaked salmon and parsley potato cake with tarter sauce

Mini Yorkshire pudding with roast beef and horseradish

Herb brucshetta with smoked mackerel pate, lemon and dill

Starter:

*Smoked duck oriental green salad with crisp noodles tossed in a plum and ginger dressing.
Baskets of farmhouse or Italian breads*

Main Course:

*Roast rack of lamb with a herb crust served with a rich redcurrant port wine sauce, dauphinoise potatoes
and a confit of winter roasted vegetables*

Dessert:

Brandy snap cup filled with strawberry pavlova ice cream and seasonal berries

Tea/Coffee, fudge or Florentines

£50.00 per head ex VAT

*Full menu listings can be provided at any stage at your request.
NB: There is a minimum requirement of 30 adults for all catering.*