



DELICIOUS, AFFORDABLE AND POPULAR

# Bronze Menu 2020

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## Starters

Roast Asparagus wrapped in Parma Ham,  
Poached Egg, Hollandaise, Herb Crumb

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Soy-Glazed Duck Leg Ballotine  
Plum Sauce, Asian Salad, Toasted Peanuts

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Mini Crab Cakes  
Zingy Cabbage, Apple and Carrot Slaw, Chilli Oil

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Prosciutto, Pear, Walnut and Gorgonzola Salad  
Endive, Fresh Herbs and Balsamic Reduction

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Salted Tempura Cod Bites  
Sweet Chili Jam, Micro Cress

## Mains

Pan Roast Salmon Fillet  
Lemon and Dill Couscous, Tenderstem Broccoli, Dill Crème Fraiche

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Garlic and Thyme Roasted Breast of Chicken  
Sweet Potato Fondant, Shallot Puree, Caramelized Shallots, Morel Jus

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Confit Pork Belly  
Apple Mash, Sautéed Greens with Smoked Bacon, Apple Compote, Cider Jus

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Grilled Market Fish  
Roast New Potatoes, Baby Carrots, Asparagus, Chive Cream Sauce

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Pesto marinated Mediterranean Salad  
Grilled Halloumi, Caper Dressing

## Desserts

White Chocolate and Strawberry Mille-feuille

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Chocolate chip Bread & Butter Pudding  
Caramelized Banana, chilled Vanilla Anglaise

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Mini Passion Fruit Tart  
Crushed Meringues, fresh Raspberries

Please note that all our menus include the private chef hire and food costs, with one choice per course for all guests.  
Any service ware, kitchen equipment, crockery & cutlery, linen, etc are not included but can be organized at an additional cost.