



DELICIOUS, AFFORDABLE AND POPULAR

# Bronze Menu 2018

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## Starters

Salt-Crusted Pork Belly  
Sweet Apple Puree, Crackling & Smoked Bacon Lardons

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Plum Tomato and Mozzarella Salad  
Dressed with Rocket, Pesto & Balsamic Reduction

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Garlic Roasted Sardines, Celeriac Remoulade  
Shallot Puree & Fresh Leaves

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Fresh Soup (soup of your choice)  
with Garlic Croutons

## Mains

Pan-fried Breast of Chicken  
Honey and Garlic Roasted Carrot, Butternut and Sweet Potato, Dauphinoise Potatoes & a Rich Tomato Ragù

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Pan-fried Market Fish  
with Mediterranean Vegetable Risotto, with a Parmesan Crisp

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Mushroom and Thyme Carbonara  
served with Rocket Salad & Garlic Bread

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Braised Blade of Beef  
with Creamy Chive Mash, Braised Red Cabbage & Red Currant Jus

## Desserts

Vanilla Panna Cotta  
with an Almond Biscotti and Fruit Compote

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Dark Chocolate & Orange Marquise  
with an Orange Sediment Syrup & Candied Orange Zest

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Warm Pear & Frangipane Tart  
with Espresso & Fresh Raspberries

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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.