



DELICIOUS, AFFORDABLE AND POPULAR

# Bronze Menu 2019

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## Starters

Roast Sweet Potato Soup, with Rosemary Oil & Garlic Croutons

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Red Onion And Toasted Goats Cheese Bruschetta's with Balsamic Reduction & Rocket Salad

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Smoked Salmon And Cream Cheese Mousse, Pickled Cucumber and Melba Toast

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Chicken Liver Parfait on Toasted Sourdough with Fig Pate Chutney

## Mains

Garlic and Lemon Marinated Breast of Chicken

Served with Braised Puy Lentils, Tenderstem Broccoli & Wholegrain Mustard Cream Jus

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8oz Local Rump Steak

Served with Triple Cooked Chips, Roasted Vine Cherry Tomatoes and a Watercress Salad

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Pan-fried Fillet Of Salmon Or Chicken

Served with Crushed Lemon and Dill Potato Cake, Roast Asparagus & Hollandaise Sauce

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Honey Glazed Pork Tenderloin

Served With Butter Spinach, Mini Jackets with Chive Crème Fraiche, Broad Bean, Pea & Mint Dressing

## Desserts

Lemon & Raspberry Posset

Topped with Raspberry Jelly & Sable Biscuits

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White Chocolate Cheesecake

With Strawberry and Mint Syrup & Brandy Snap Shards

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Sticky Toffee Pudding

Topped with Toffee Sauce, Clotted Cream & Fresh Strawberries

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Peppermint Crème Brulee

With Homemade Cookies & 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.