

sue-le-bonne

Number one in outside catering

Premier Range

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Starters - choose one of the following:

Oak smoked salmon on a bed of baby leaves with capers, lime and cracked black pepper.

Woodland mushroom and tarragon soup with crème fraiche and croutons.

Chargrilled goats cheese, heritage tomatoes and basil oil vinaigrette.

Thai salmon fish cakes on an oriental stir fry with chilli & lime.

Feta cheese, roasted tomato & spinach filo tart.

Main courses - choose one of the following:

Oven roasted supreme of chicken stuffed with sun dried tomatoes, goats cheese and spinach wrapped in Parma ham & served with a light sauvignon sauce.

Pork tenderloin served with a caramelised apple and cider gravy.

Herb crusted rack of lamb with a rich redcurrant port wine sauce.

Chargrilled fillet of cod with roasted cherry tomato and courgette ribbons.

Chargrilled rib-eye steak with hand cut chips and choice of sauce.

Desserts - choose one of the following:

Homemade sticky toffee pudding with butterscotch sauce & salted caramel ice cream.

Baked pear & honey tart with clotted cream.

Lemon posset with tuille biscuits.

Mobberley mess.

Grandma's trifle.