**Sample Catering Menu**

**Canapés**

* Lamb with Summer Fresh Pea & Mint Puree on a Rosemary Brochette
* Traditionally English Toad in the Hole with Caramelised Red Onion Marmalade & Mustard Mayo
* Filo Baskets Filled with Sweet Chilli Prawns & Fresh Coriander
* Somerset Brie & Red Onion Marmalade on a Garlic Crostini (V)

**Starters**

* Pork & Duck Terrine served with Apple & Apricot Chutney
* Smoked Paprika & Lemon Falafel with Pickled Baby Vegetable Salad, Almond Milk Yoghurt & Coriander Cress (V)
* Oriental Duck Salad with Sesame Seeds dressed with Punchy Ginger, Lime & Soy Dressing
* Warm Summer Asparagus & Basil Tart Served with Hollandaise Sauce (V)

**Main Course**

* Slow Roasted Free Range Pork & Crispy Crackling with English Cider & Apple Sauce
* Filo Strudel Stuffed with Spinach & Ricotta served with a Tangy Red Pepper Sauce (V)
* Wild Mushroom & Goats Cheese Wellington with a Mushroom, Thyme & White Wine Sauce
* Joints of British Beef, Lamb or Pork Carved at the Table by a Guest of your choice

**Dessert**

* Zesty Lemon Cheesecake served with a Raspberry Coulis
* Olde School Apple & Blackberry Crumble with Cinnamon Ice Cream
* Beautiful Seasonal Fruit Pavlova with Raspberry Coulis
* Summertime Trio: Shot of Lemon Posset, Warm Chocolate Brownie & Brandy Snap Fruit Basket

**Tea & Coffee**

* English Tea or Freshly Ground Filter Coffee & Mint Chocolates served to the Tables

**Evening Buffet**

* Mexican Tapas: Selection of Nachos with Spicy Tomato Salsa & Melted Cheddar Cheese
* Cheese Board with Lincolnshire Poacher, Somerset Brie & Colston Bassett Stilton with a Selection of Table Biscuits, Celery, Grapes, Figs, Spiced Apple Chutney & Red Onion Marmalade
* Generous Free Range Suffolk Bacon Rolls
* Your Very Own Fish ‘n’ Chip Bar; Cones of Battered Fish, Battered Sausage & Spicy Wedges served with Mushy Peas, Pickled Onions, Curry Sauce & Tartar Sauce (Minimum of 120 People)