



## **SAMPLE THREE COURSE MENUS - SUMMER**

### **£40 per head**

#### **Starter**

Pea, mint and courgette soup, warm ciabatta (GF)

Or

Pear and walnut salad with blue cheese dressing (N)(GF)

#### **Main served with roast potatoes/broccoli/orange and thyme carrots**

Borlotti and wild mushroom bourguignonne (GF)

Or

Carrot and cashew nut roulade with gravy

#### **Dessert**

Gooseberry, ginger crunch fool

Or

Dark chocolate and coconut brulee (GF)

### **£50 per head**

#### **Starter**

Courgette and roasted pepper tart with rocket and watercress salad

Or

Baked flat mushroom with spicy red pesto, British quinoa, Italian sausage, cavolo nero (GF)

#### **Main with Garlic roasted new potatoes/chantenay carrots/green beans/Caesar style salad**

Artichoke heart, butter bean and olive filo parcel, salsa verde

Or

Meatless farm chicken breast with tarragon cream sauce

#### **Dessert**

Dark chocolate tart with cherry coulis (GF on request)

or

Summer fruit pudding, cassis cream

### **£65 per head**

Ciabatta soldiers and trio of hummus on tables as guests are seated (GF bread if required)

#### **Starter**

Beetroot arancini, wasabi pea puree and micro greens (GF on request)

Or

Artichoke, honestly tasty brie & olive tapenade puff pastry tart with dressed leaves (GF on request)

**Main – With dauphinoise potato/sautéed cavalo nero/roasted heritage carrots/fennel, dill and cucumber salad**

Aubergine stack, basil tofu ratatouille, spiced sundried tomato ketchup (GF)

Or

Whipped feta and spinach conchiglioni with kale pesto & toasted walnuts (N)

**Dessert**

Gin and lime cheesecake

Or

Fresh berry pavlova (GF)

Dark chocolate truffles (GF)