



Canapés

Mini Yorkshire Puddings filled with Beef Fillet and Horseradish Cream

Parmesan Shortbreads topped with Sundried Tomatoes and Feta (V)

Starters

Crab and Smoked Haddock Fishcakes served on a bed of Spinach with a Shallot cream

Stuffed Portabella Mushroom, served with a Stilton cream and on a bed of Lettuce with a Walnut Dressing (V) (GF)

Mains

Pork Fillet, Camembert and Bacon Roulade served with a Cider Sauce (GF)

Pan-fried Seabass Fillet, served with Ratatouille and a Wild Rocket Coulis (GF)

Desserts

Lemon and Raspberry Millefeuille with Roasted Pistachios (V)

Orange and Grand Marnier Crème Brulée (V) (GF)

(V) = suitable for vegetarians

(GF) = gluten-free

Please note that this is a sample menu and we are happy to adapt it to perfectly suit you and your guests' requirements.