



Contemporary Dinner Menu

Starters

(Choose 1)

- Poached sea trout, english greens, caper buerre blanc
- Sun dried tomato & dolcelatte tartlet, caramilsed red onion, olive & rocket Salad with a balsamic dressing
- Beef carpaccio, confit shallots, artichokes, corn salad, parmesan & olive oil
- Salad of wood pigeon, beetroot & celeriac remoulade & herb vinaigrette

Main

(Choose 1)

- Crottin de chavignol, petit ratatouille & parmesan crisp
- Seared salmon, roasted fennel, prociutto beans, pine nut, red pepper, sweet & sour sauce
- Whitby cod steak, fat sweet potato chips, noisette hollandaise, spinach & snow peas
- Balsamic glazed fillet steak, cavalo nero polenta, haricot vert, baby beets, rosemary garlic olive oil
- Pan-fried breast of duck served on a cabbage and confit parcel with a port wine sauce turnip and potato galette
- Asparagus and mascarpone risotto with saffron roasted pumpkin
- Roasted pepper, olive and melted brie tart with a rocket salad

Desserts

(Choose 1)

- Chocolate truffle torte, champagne strawberry jelly with a white Belgian chocolate sauce
- Classic vanilla crème brulee, summery berry compote & lemon shortbread biscuit
- Raspberry mille-feuille with a berry coulis and pistachio cream
- coconut panacotta, passion fruit poached pear & almond craquant

- 0-24; £65.00
- 25-49; £60.00
- 50-99; £55.00
- 100+; £50.00

The above menu is a bespoke menu, we are happy to create similar menus to suit your event.

MENUS



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All prices are inclusive of VAT



Gourmet Barbecue Menu

Your guests come up to the barbecue, where our staff will serve them their choice of food. There will be a selection of your chosen salads and relishes on each table. If you have chosen a starter course, this will be served to the table just before your guests take their seats. Desserts, tea and coffee will be served at the table after the meal.

Please advise us of any guests with food allergies or dietary requirements. All prices include BBQ, chef and assistants, plates, cutlery and serviettes.

Main Courses (choose 3)

- Homemade Lincolnshire pork sausages
- Prime 100% homemade Zest beef burgers
- Peppered pork and red pepper kebabs
- Butterfly Cajun chicken breasts
- Mushroom, courgette and red pepper kebabs with fresh lime and coriander (v)
- Salmon fillets with lime butter
- Portabella soy mushrooms with crushed garlic

All served with crusty bread and butter

Desserts (choose 2)

- Chocolate profiteroles with chocolate sauce
- Fruits of the forest cheesecake
- Raspberry meringue nests with cream and coulis
- Peach and champagne tart
- Chocolate truffle gateaux
- Tarte au citron
- Strawberries and cream (if available)

Salads (choose 3)

- Minted new potatoes
- Cous cous salad, with fresh mint, peppers, cucumber and lemon
- Mixed salad leaves with French Dijon dressing
- Potato and chive salad with a cracked black pepper mayonnaise dressing
- Cesar dressed salad leaves with croutons and parmesan
- Pasta twirls with a pesto dressing
- Homemade honey mustard or plain coleslaw
- Feta cheese, tomato, cucumber, red onion and black olives, with olive oil dressing
- Sliced beef tomatoes with red onion and fresh basil drizzled in extra virgin olive oil

(Served with a selection of relishes)

Tea & coffee with petit fours

£25.00 per head
BBQ & Gas £150.00

MENUS



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