

22 Catering

Meal Menu 2

To start

Chunky leek and potato soup with garlic and rosemary croutons

Warm black pudding with mushroom and stilton sauce

Chicken Caesar salad

Main course

Poached salmon in a hollandaise sauce

Roast corn fed turkey breast with baby pigs in blankets
and apricot stuffing

Roast rib of beef with tarragon, Yorkshire puddings and
red wine gravy

*(All main courses served with seasonal vegetables, roast
and new potatoes)*

Desserts

Sticky toffee pudding with butterscotch sauce

Strawberries and fresh cream

Classic tiramisu

£20.00
per head



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