



Sample Three Course Served Meal

*Mille-Feuille of Salmon
Trout and Crab Terrine
with Marinated Scallops*

*Smoked Haddock Fish Cakes
on Mixed Endives
topped with Poached Quails Egg
and Hollandaise Sauce*

*Strawberry Mousse
with Fraise des Bois
Raspberry Tart and Cassis Sorbet*

*Coffee
Petit Four*



Sample Four Course Served Meal

*Marinated Pastrami Salmon
served with a Quenelle of Beetroot and
Dill Mustard Ice Cream and Mixed Endives*

*Demi-tasse of Roasted Butternut Squash Soup
with Truffle Oil and Watercress Foam*

*Roasted Monkfish Fishmongers' Style
Encased in Parma Ham
Served on a Puree of Spiced Parsnip
Drizzled with Parsley Oil*

*Assiette of Summer Puddings
Mini Open Summer Pudding, Mini Raspberry Tart
and a Champagne Jelly*

*Coffee
Petit Four*



Sample Four Course Served Meal

*Galette of Crab and Lobster
laced with Fresh Dill and Crème Fraîche*

*Timbale of Salmon
filled with Morecambe Bay Shrimps
and drizzled with a Champagne
and White Wine Jus*

*Cannon of New Season Lamb
with Dauphinois Potatoes,
bundles of Thin Asparagus and Baby Carrots
laced with a Redcurrant and Rosemary Jus*

*'Chocolate Opera'
Layers of Liqueur flavoured Sponge topped with Ganache
And served with Jack Daniels Ice Cream and Almond Tuille*

*Coffee
Petit Four*