

Lamb Catering

BOWL FOOD

This menu is a compromise between a Finger and a Fork Buffet, enabling guests to circulate freely while being offered a range of dishes

Cold

Salmon with Cucumber & Chive Crème Fraiche on Crushed New Potatoes

Goat's Cheese with Roasted Red Pepper, Tomato, Olives & Rocket, with a Herb Crouton (v)

Avocado and Asparagus with Seasonal Leaves, Salsa Dressing & Sunflower Seeds (v)

Marinated Duck with Moroccan Spiced Cous Cous

Chicken & Gammon Pasta with Olives & Sun-blushed Tomatoes

Smoked Trout, Avocado, Iceberg & Pink Grapefruit with Salsa Mayonnaise

Hot

Honey Glazed Cocktail Chipolatas with Mustard Mash & Caramelised Red Onion Gravy

Chilli Con Carne with Rice, Soured Cream & Grated Cheese

Fusilli Pasta Twists with Pesto, Mediterranean Vegetables & Rocket (v)

Wild Mushroom & Red Pepper Risotto with Pine Nuts and Parmesan Shavings (v)

Sweet Chilli Chicken Stir Fry with Noodles

Upside-down Fish Pie (Salmon, Cod, Prawns & Petit Pois)

Desserts

Pecan Chocolate Brownie with Clotted Cream & Raspberries

'Eton Mess' - A mix of fresh Strawberries or Raspberries with Crushed Meringue & Drambuie Cream

Ginger & Lemon Cheesecake

Rich Chocolate Mousse with Crushed Hazelnuts and Brandy

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