

Lamb Catering

'FAMILY STYLE' MENU

A guest on each table will be asked to carve the main course and serve the dessert at the table! - We provide Chef's Hats & Aprons

Antipasta

Prosciutto, Salami, Olives, Baby Plum Tomatoes, Mozzarella & Pesto with Rocket Salad

Seafood

Smoked Salmon, Peppered Smoked Mackerel, Chilli Marinated Mussels, King Prawns & Garlic Mayonnaise

Meze

Houmous, Tzatsiki & Taramasalata with Olives, Roasted Red Peppers, Marinated Tomatoes, Stuffed Vine Leaves & Feta Cheese

with Baskets of Speciality Breads & Olive Oil



Slow Roasted Pork Belly with Crackling

Roast Continental Cut Leg of Lamb with Roast Parsnips

Roast Sirloin of Beef with Yorkshire Puddings

**Presented whole for your 'chefs' to serve
with bowls of Roasted New Potatoes, Seasonal Vegetables, Roast Gravy
& Accompaniments**



Dark Chocolate and Raspberry Roulade, Drambuie Cream

Mango and Strawberry Pavlova

Spiced Apple and Pecan Pie, Mascarpone

Beautifully garnished and presented whole for your host to serve



Coffee & Mints

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