

Lamb Catering

STARTERS

Warm Roasted Red Pepper Risotto, Pressed Chicken Terrine,
Chive Foam

Black Pudding Bubble & Squeak, Poached Hen's Egg & Bacon,
Hollandaise Sauce

Chicken Liver Parfait, Onion Jam,
Brioche, Chamomile Jelly (with Foie Gras, £2.50 supplement)

Buttered Asparagus (in season), Parma Ham,
Poached Egg, Baby Leaves

Chicken, Pork, Apricot & Pistachio Terrine, Onion & Orange Confit

Rare Duck Breast, Sweet Chilli Noodle & Vegetable Stir Fry

Thai Fish Cakes, Sweet Chilli Sauce

Poached Chicken & Lobster Salad, Green Mango, Thai spiced Dressing
(£5.00 supplement)

Smoked Salmon, Crème Fraiche & Chive Layers, Backsum Farm Leaves

Grilled Red Mullet, Salsa Verde,
Baby Spinach Salad, 'Escabeche' Dressing

Tuna Tartare, Soya and Ginger Dressing, Mizuna

Crab and Crayfish Tian, Coriander, Lemon, Hot Salsa

Fresh Salmon & Asparagus Terrine, Baby Leaves, Dill & Lemon

(v) Twice-baked Oxford Isis Soufflé, Poached Pear,
Dandelion, Hazelnuts

(v) Basil Panna Cotta, Tomato Soup, Basil Oil, Semi dried Tomatoes

(v) Watercress and Spinach Soup, Poached Duck Egg, Truffle Oil

(v) Champagne, Melon and Strawberry Soup, Mint Sherbet

www.LambCatering.co.uk
info@LambCatering.co.uk
01865 772446