



## Signature Catering

### Starters

Royal Greenland Prawns, Bloody Mary Mayo, Guacamole with Rocket and Watercress Salad, Melba Toast.

Seared Asian Spiced Tuna with an Avocado, Sweet Chilli and Mango Salad.

Chicken Liver Parfait Flavoured with Brandy, Artisan Bread and Real Ale Chutney.

Ham Hock, Pea and Parsley Terrine with Ciabatta Croutes and Piccalilli.

Baked Figs filled with Goats Cheese and wrapped in Parma Ham, Pea Shoot Salad.

Grilled Capricorn Goats Cheese and Beetroot Carpaccio, Honey & Walnut Crumb and Micro Salad.

Duck Rilette with Red Cabbage and Chilli pickle, Toasted Ciabatta.

Tandoori Chicken Skewers, Flat Bread, Raita and Coriander Salad.

### Main Course's

Roasted Rump of lamb with Roasted Garlic and Rosemarie  
*Served on a Cassoulet of Butter Beans.*

Braised Shank of Lamb "Kleftico"  
*Slow cooked with Root Vegetables, Tomato and Oregano.*

Steamed Free-Range Chicken Supreme  
*Sautéed Wild Mushrooms, Smoked Bacon, Cider Cream and Broad Beans.*

Chicken "Pot au Feu"  
Pot Roasted Chicken, with Baby Vegetables, Toulouse Sausage and Smoked Bacon.

Chicken Makhani "Butter Chicken"  
Served with Jasmin Rice, Garlic Naan and Pickle.

Baked Fillet of Salmon "en Croute"  
Served on a bed of Creamed Spinach.

**Choice of Two Starters, Main Courses & Desserts on a pre-order basis**



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### Starters

Oriental Duck Pancakes with Cucumber, Leek, Spring Onion Julienne and Hoi Sin.

Hand Picked Crab and Prawn Tiane topped with Fresh Guacamole.

Baked Camembert with Garlic Croutes, Crudities and Mixed Micro Herb Salad.

Pan Fried Scallops with Pea Puree, Pancetta and Parmesan Crisps.

Pan Fried Scallops, Crispy Bacon, Potato Cake and a Dijon Dressing.

Carpaccio of Beef Fillet with Sweet n Sour Shallots, Crème Friache, Rocket and Parmesan Crisp.

Baked Macaroni cheese topped with sliced Lobster Tail and Garlic Croutes.

### Main Course's

Fillets of Sea bass cooked "al a plancha"

Served on a Sauté of Samphire and a Sorrel Sauce.

12oz Sirloin of Beef with Fire Cracker Jalapeno Peppers wrapped in Bacon and filled with Smoked Cheddar, Vine On Cherry Tomatoes and cooked on an Oak Plank

Grilled Fillet of Beef topped with a Gratin of Wild Mushrooms and Parmesan  
Served with Braised Shallots and a Merlot Jus.

Baked Fillet of Beef Wellington

Wrapped in Parma Ham, Pate and Puff Pastry and served with a Red Wine Jus.

Tournedos Rossini

Grilled Fillet Steak topped with Duck Liver Parfait and served with a Madeira jus.

Pot Roasted Free Range Chicken

Filled with Hand Picked Crab and Prawns served with a Light Mango Balti.

Pan Fried Gressingham Duck Breast

Honey Roasted Figs, Madeira Jus.

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## *Signature Catering*

### Dessert Selection

Strawberry and Shortbread Sable

*Home Made Shortbread thins layered with Strawberries and Chantilly Cream.*

Brandy Snap Basket filled with a Belgian Chocolate Mousse

*Served with Berries and Raspberry Coulis.*

Rich Chocolate Brownie

*Topped with Toffee Sauce and Caramelized Nuts.*

Glazed Lemon Tart and Raspberry Compote.

*Sugar pastry tart filled with a Sicilian Lemon Custard.*

Keylime Pie with Raspberries and Crème fraiche

*Fresh Lime and Carnation Milk Mousse on a Biscuit Base with Chocolate Curls.*

Lemon Curd Cheese Cake on a Ginger Nut Biscuit Base

*Traditional Cheesecake flavoured with Lemon Curd.*

Poached Pear and Frangipane Tart

*Sugar Pastry Tart with Pears and Almond Sponge served with Crème Anglaise.*

Raspberry and Vanilla Crème Brulée

*Set Vanilla Custard glazed with Brown Sugar with Rossini Wafers.*

Sticky Toffee, Chocolate and Medjool Date Pudding

*Served warm with Fresh Custard.*

Traditional Style Tiramisu

*Flavoured with Chocolate and Griottine Cherries.*

Home Made Treacle Tart flavoured with a hint of Lemon Zest

*Served warm with Fresh Vanilla Custard.*

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Trio of Cheese with Biscuits, Celery, Apple and Real Ale Chutney  
*“Brighton Blue, Farmhouse Mature Cheddar and Somerset Brie”*

Fresh Filter Coffee and Tea Bar with Mints