



South Coast Parties

Catering & great parties

STARTERS

Fresh Bread Baskets & Butter on each table

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Roasted Red Pepper & Tomato Soup with Crème Fraiche, Basil Leaves & Croutons (V)

Prawn Salad with Mixed Leaves & Lemon Slices

Sliced Smoked Salmon served with a wedge of Lemon & Dill Mayonnaise

Homemade Chicken & Pistachio Terrine with Leaves, Ciabatta Toast & Marmalade and Plum Sauce

Mozzarella & Cherry Tomato Brushetta with Red Peppers & Basil (V)

Walnut, Stilton & Pear Salad (V)

Duo of Melon with Red Fruits (V)

Pan Fried Scallops with Chorizo *£3 Supp

MAIN COURSES

Traditional Roasted Beef with Yorkshire Pudding and all the Trimmings.

Slow Cooked Beef Bourguignon with Crouton.

Roasted Lamb Rump with Garlic & Rosemary and Mint Sauce.

Lamb & Apricot Tangine with Moroccan Cous Cous and Chicory Salad.

Pork Loin glazed with Honey & Wholegrain Mustard with Crispy Crackle.

Breast of Chicken wrapped in Parma Ham, with Tarragon Cream Sauce or Field Mushroom & Red Wine Sauce.

Spanish Spiced Chicken & Chorizo with French Bread

Roasted Salmon with a Breadcrumb & Red Pesto Crust

All served with fresh Vegetable Parcels wrapped with Leek String

Choice of Potatoes

VEGETARIAN



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Roasted Butternut Squash with Red Onion, Tomato, Cream Cheese and Italian Herbs
Caramelised Red Onion & Goats Cheese Tart with Green Salad and Potatoes
Whole Baby Brie with Red Currant Compote, Toasted Walnut Bread & Green Salad
Field Mushroom Risotto with Parmesan Shavings

PUDDINGS

White Chocolate & Raspberry Cheesecake
Baileys Cheesecake
Lemon Tart & Cream
Profiteroles with Honey & Caramel Sauce or Chocolate Sauce
Chocolate Torte with Crème Fraiche and Strawberry
White Chocolate & Cointreau Tiramisu
Fresh Fruit Salad
Strawberries & Chantilly Cream

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From £27.95 per person

Fresh Coffee with Cream & Chocolates

From £29.95 per person

CHEESE BOARD

A Selection of French Brie, Mature Farmhouse Cheddar and Dorset Blue Cheese with Crackers, Grapes and Chutney.

Additional £3.50 per person