

Lamb Catering

SAMPLE 3 COURSE SPRING/SUMMER CELEBRATION MENU

STARTER

Buttered Asparagus, Parma Ham, Poached Egg, Hollandaise

(v) Salad of Soya Beans, Courgette, Pomegranate, Feta and Mint

MAIN

Loin of Pork, Rhubarb and Orange Puree, Fondant Potato, Sautéed Cabbage, Crackling, Seeded Mustard Sauce

(v) Watercress Mousse, Young Carrots, Turnips & Soya Beans, Roasted Garlic Mac and Cheese, Root Vegetable Crisps

DESSERT

The English Summer Pudding, Clotted Cream Ice Cream

COFFEE

with Chocolate Mints

Call us on 01865 772446 to discuss your specific requirements