

Lamb Catering

SAMPLE 3 COURSE FAMILY STYLE MENU

WE PROVIDE CHEF'S HATS AND APRONS. YOU PROVIDE THE CHEFS TO CARVE!

STARTER

Antipasta Sharing Platter:

Prosciutto, Salami, Olives, Baby Plum Tomatoes, Mozzarella and Pesto, Rocket Salad

Served on wooden boards, with baskets of Speciality Breads and Olive Oil

MAIN

Roast Leg of Lamb, Roast Parsnips

Presented whole for your 'chefs' to serve

with bowls of Roasted New Potatoes, Seasonal Vegetables, Roast Gravy and Accompaniments

DESSERT

Dark Chocolate, Raspberry and Blueberry Roulade, Drambuie Cream

Beautifully garnished and presented whole for your 'chefs' to serve

COFFEE

with Chocolate Mints

Call us on 01865 772446 to discuss your specific requirements