

Lamb Catering

SAMPLE 3 COURSE AUTUMN/ WINTER CELEBRATION MENU

STARTER

Pork Belly and Chorizo Croquettes, Smoked Paprika Mayonnaise, Manchego Salad

(v) Caramelised White Onion and Montgomery Cheddar Tart, Lemon Confit Dressing,
Roasted Spiced Pear

MAIN

Breast of Guinea Fowl, Rosemary Layered Potatoes, Leek, Cabbage and Peas, Butternut
Squash Puree, Thyme and Roasted Garlic Jus

(v) Salt baked Celeriac and Swede Layers, Creamed Leeks, Mushroom Royale, Celeriac
Crisps and Toasted Hazelnuts

DESSERT

Chocolate and Coffee Tart, Honeycomb Crumbs, Tangerine Jelly and Vanilla Syrup

COFFEE

with Chocolate Mints

Call us on 01865 772446 to discuss your specific requirements