

Notes:

- The meals will be prepared offsite and delivered onto your kitchen counter, fridge or oven, ready for you to portion out and serve at your convenience.
Our contactless catering service does not include table service, take-away and clean-up.
- Vegetarian and Vegan alternatives can be arranged on request.

APERRO

Cheese Board, Nuts and Crackers (minimum 4 different types of cheese, all locally produced) as well as a glass of prosecco or a beer.

DINNER

Starters

- Spicy carrot and ginger soup
- Roasted red pepper and pumpkin soup
- Mediterranean style red Lentil Soup
- Tomatoes & basil bruschetta
- Spiced chickpea and roasted cauliflower salad
- Chilli honey encrusted, baked feta with oven burst cherry tomatoes served with crusty bread

Mains

- Traditional Tartiflette with locally produced Reblochon cheese
- Traditional Beef Lasagne accompanied a delicious garlic bread
- Traditional beef bourguignon with mashed potatoes and green beans
- Murgh makhani curry (Butter chicken curry)
- Mediterranean style slow cooked lamb accompanied by a tabbouli and homemade flat bread
- Creamy prawn & asparagus risotto with crispy pancetta
- Crispy oven baked salmon with a broccoli slaw
- Tomato farcie with a provençal tian
- Roasted cauliflower and red lentil, spiced daal with greek yogurt, lemon and coriander

Desserts

- Sticky Toffee Pudding with vanilla ice-cream
- Lemon cheesecake
- Raspberry tiramisu
- Decadent double chocolate brownie with Vanilla ice cream
- Creme Brûlée
- Caramel flan