

Caterers Sussex

FINE DINING EVENING @ £36 pp (VAT incl)

Canapes:

Smoked salmon blinis with a touch of lime and dill
Pear, Stilton Wellingtons
Melon, parma ham and mozzarella skewers

Three course meal:

Smoked duck breast slices with an apple and shallot chutney with baby leaves
Grilled goat cheese on toasted French bread on a bed of rocket
Celeriac and leek soup with croutons

Wild boar and apple sausages on a chestnut risotto
Breast of duck with potato and celeriac Dauphinoise
Baked seabass fillet with sautéed potatoes

Baton carrots
Braised red cabbage

Raspberry dessert with raspberry coulis
Poached pears with soft berries and red wine syrup
Apple and blackberry crumble tart with vanilla crème anglaise