

Refined Catering for

Executive Aviation – Events – Corporate Hospitality

**3 Course Meal**

**Menu 1**

* Heritage Tomato Salad, Buffalo Mozzarella, Smoked Pepper & Basil Dressing
* Roast Breast of Chicken, Stuffed Leg, Fondant Potato, Hispi Cabbage, Sun-Blushed
* Tomatoes, Portobello Mushroom with Confit Garlic
* Baked Vanilla Cheesecake, Summer Fruit Compote

**Menu 2**

* Beetroot & Asparagus Salad, Whipped Goat’s Cheese, Red Onion Granola (N)
* Roast Pork Loin, Pulled Pork Croquette, Roasted Summer Vegetables, Barbeque Sauce
* Dark Chocolate Torte, English Strawberries, Vanilla Chantilly, Passion Fruit Sauce

**Menu 3**

* Chicken & Ham Hock Terrine, Pickled Summer Vegetables, Mustard Dressing
* Poached Salmon Fillet, Fricassée of Peas, Broad Beans & Asparagus, Warm New Potato Salad, Charred Gem Lettuce
* Summer Pudding with Clotted Cream

**Menu 4**

* Smoked Trout Mousse, Brixham Crab, Dressed Prawns with Lemon & Dill
* BBQ Lamb Rump, Courgettes Provençale, Crushed Potatoes, Roast Garlic & Aubergine Puree
* Lemon Posset, Eton Mess, Pimms Jelly

**Menu 5**

* Gin Cured Salmon, Charred & Pickled Cucumber, Caspian Sauce
* Cannon of Beef (Sirloin), Green Beans & Pancetta, Dauphinoise Potatoes, Ox Cheek Bordelaise
* White Chocolate & Champagne Torte, Candied Pistachios, Strawberries & Mint (N)

**Vegan Menu**

* Sweet Potato Falafel, Baby Spinach & Watercress Salad, Whipped Tahini, Grilled Pitta
* BBQ Broccoli, Smoked Tofu, Jackfruit Satay, Charred Lime (N)
* Chocolate Tart, Salted Caramel, Strawberries, Almond Yoghurt (N)

(N) **Contains Nuts**

***All menus include crockery, cutlery & napkins***

***Additional linen/tablecloth hire, tables, chairs & staff can be provided***

***Please make us aware of guests that have any food intolerances or allergies at least 24 hours prior to the time of your event***