

## SAMPLE CELEBRATIONS MENU

For your special events – Carefully prepared to your individual requirements

We cater for: Corporate Events, Parties, Christenings, First Communions,  
Engagements, Weddings, Barmitzvahs



### Soups

Vine Tomato and Basil Soup (V)  
Green Courgette and Herbs (V)  
Roast Pumpkin and Fresh Cream (V)  
Lobster Bisque  
Mediterranean Fish Soup  
Chicken Broth with Tortellini

### First Courses

Parma Ham and Melon  
Smoked Salmon Plate  
Prawn Cocktail  
Chicken Pate  
Terrine of Game (In season)  
Terrine of Fish  
Roulade of Smoked Salmon and Shrimps  
Trio of Smoked Fish  
Antipasto of Mixed Meat  
Antipasto of Grilled Vegetables (V)

Cold and hot buffets are our speciality and can be prepared to the cuisine of any country and to your individual requirements.

### Second Courses

#### Chicken Dishes

Supreme of Free Range Chicken  
- Valdostana (with Parma Ham, Mozzarella and Tomato Sauce)  
- Forestiera (with Wild Mushroom Sauce)  
- Millionario (with Lobster Sauce)

#### Roasts

Roast Rack of Lamb – with Ratatouille and Mash  
Roast Loin of Veal – with Pommes Parisian and Seasonal Vegetable  
Roast Sirloin of Beef – with Pommes Parisian and Seasonal Vegetable

#### Slow Cooked Dishes

Beef Bourguignon – served with Mash Potatoes  
Veal Goulash – served with Pilaff Rice  
Chicken Coq Au Vin – served with Pilaff Rice

#### Fish Dishes

Salmon on Croute – served with Pomme Parisian and Vegetable  
Roast Salmon with Fennel Sauce  
Fillet of Sea Bass with Lobster Sauce  
Fillet of Sea Bass Meuniere (with Lemon and Butter sauce)

### Desserts

Fresh Fruit Salad  
Profiteroles with Chocolate Sauce  
Passion Fruit Mousse  
Madagascan Chocolate Mousse  
Eaton Strawberry or Blackberry Mess  
Trio of desserts (mini Gourmand plate of desserts)  
Italian Artisan Cheese Plate