



Professional Catering with a Personal Touch

*£18.00 Per Person
(min 100 persons)*

GOLD STANDARD SETTING DINNER

Starter

Smoked Salmon with Capers, Chopped Red Onion & Brown Bread.

or

Trio of Melon with a Mixed Berry Compote.(v)

Main Course

Paprika Chicken Supreme with Roast Chateau Potatoes,

Baby Sweetcorn &

Mange Tout with Tarragon & Shallot Gravy

Spinach & Mushroom Filo with Mixed Leaves & Balsamic Dressing(v)

Dessert

Strawberry & Champagne Meringue Roulade with Strawberry Coulis

Coffee & Petit Fours

(Our price includes chef service and bread rolls)

D Antoniou