

Menu 4

Smoked Mackerel with Horseradish Sauce

OR

Prawn Cocktail

Both served with Basket of Breads and butter

Beef Steak on a bed of Mashed Potatoes
topped with Roasted Red Peppers
or Chicken Breast in Tarragon Cream
Crispy Parmesan Potatoes
Selection of fresh Vegetables

Strawberry Pavlova

OR

Dark Chocolate Truffles

Tea or Coffee with Dinner Mints

Menu 5

Smoked Salmon Mouse

OR

Tomato Basil and mozzarella topped
with chopped Black Olives

Both served with Basket of Breads and butter

Beef Olives or Pork Puppets
(Leg of Pork Stuffed and rolled with Apricots)
New or Lyonnaise Potatoes
Selection of fresh Vegetables

Pairs in Red Wine

OR

White Chocolate and Lime Cheesecake

Tea or Coffee with Dinner Mints

FOUR SEASONS[®]
CATERING



Menu 1

Home Made Soup

OR

Stuffed Mushrooms

Both served with Basket of Breads and butter

Boned Stuffed Turkey with Cranberry Sauce

OR

Glazed Gammon with Parsley Sauce

Roast or New Potatoes

Seasonal Fresh Vegetables

Chocolate Gateau

OR

Lemon Tart

Both Served with Fresh Cream

Tea or Coffee with Dinner Mints

Menu 2

Home Made Soup

OR

Pate' Served on a Bed of Fine Lettuce Leaves

With Diced Tomato and Cucumber

Both served with Basket of Breads and butter

Roast Pork with Apple Sauce and Stuffing Balls

OR

Roast Beef with Yorkshire pudding

Roast and New Potatoes Seasonal Fresh Vegetables

Apple Pie

OR

Cheesecake Both Served with Fresh Cream

Tea or Coffee with Dinner Mints

Menu 3

Home Made Soup

Served with Basket of Breads and butter

OR

Melon and Summer Fruits

Roast Lamb with Mint Jelly

OR

Home Made Steak and Kidney Pie

Roast and New Potatoes

Selection of Seasonal Vegetables

Chocolate Profiteroles

OR

Fresh Fruit Salad

Tea or Coffee with Dinner Mints