

sue-le-bonne

Number one in outside catering

*Signature Range*

## Signature Range – small detail, big difference

**Starters** - choose one of the following:

Sweet potato, corn and chilli soup.

Caramelised red onion goats cheese short crust tart.

Smoked duck on an oriental salad with plum and ginger dressing.

Individual antipasto selection.

Chargrilled mediterranean field salad with goats cheese and balsamic reduction.

Tempura prawns with oriental stir fry & chilli lime dipping sauce.

Chargrilled asparagus, figs & Parma ham on a wild rocket & parmesan salad.

Morecombe bay potted shrimps served with herb butter and rustic brown bread.

**Main courses** - choose one of the following:

Roasted breast of guinea fowl, bacon and wild mushroom sauce served with crushed new potatoes and seasonal vegetables.

Breast of goosnargh duck, orange and Cointreau reduction, boulangere potatoes and French beans.

Roasted cannon of lamb with caramelised shallots, dauphinoise potatoes and roasted root vegetables.

Pan fried fillet of beef with a wild mushroom and madeira sauce.

Pan fried fillets of seabass served with roasted baby potatoes and French beans and fennel accompanied by a sauce viege.

Duo of lamb, mini herb crusted rack of lamb, traditional lamb hotpot served with seasonal vegetables.

Butternut squash and gorgonzola risotto served with red pepper coulis and toasted pine nuts.

Beef wellington served with roasted vine tomatoes and a choice of shallot mushroom red wine sauce, or béarnaise or peppercorn sauce.

Crown rack of lamb stuffed with a sage and apricot stuffing served with baby root vegetables and rich port wine jus.

**Desserts** - choose one or a trio from the following, or any menu:

Light crème fraiche mousse with shortbread biscuits.

French apple tart served with clotted cream.

Fresh raspberry mille feuilles.

Crème brulee garnished with fresh fruits.

Chocolate vanilla cheesecake with cluster of berries.