

sue-le-bonne

Number one in outside catering

Winter Special

Special winter menu

Starters - Choose one

Homemade leek & parsnip soup with croutons & crème fraiche.
Flaked salmon & parsley potato cake with tartar sauce.
Homemade chicken liver pate with red onion marmalade & melba toast.
Warm plum tomato, spring onion & fresh basil bruschetta.
Smoked chicken Caesar salad.
Toasted ciabatta with garlic mushrooms in white wine tarragon sauce.
Prawn cocktail.
Baskets of rustic breads.

Main course

Fresh salmon with a citrus hollandaise sauce.
Lemon tarragon chicken breast served with a fresh tarragon cream sauvignon sauce, olive oil mashed potato & sugar snaps.
Lamb shank with mashed potato, seasonal vegetables & rich gravy.
Homemade steak & ale pie with mashed potato & seasonal vegetables
Cumberland bangers & mash with rich onion gravy.
Guinness braised short rib of beef with wilted spinach & spring onion mash.
Tempura battered cod served with hand-cut chips & mushy peas.
Lancashire hot pot.
Beef bourguignon with spring onion mash.
Exotic fish pie with petits pois.
Vegetarian options
Butternut squash & sundried tomato risotto cake with parmesan shavings.
Cheese & onion pie.

Desserts - Choose 2

Lemon brulee tart with clotted cream.
Warm apple crumble with cinnamon ice cream.
Sticky toffee pudding with butterscotch sauce.
Chocolate profiteroles with warm chocolate sauce.
Warm chocolate brownie with chocolate sauce & vanilla ice cream.
Banoffie pie.

Canapes can be added - Choose 4

Mini toad in the hole.
Prawn sweet chilli tarts.
Potato rosties with sour cream dip.
Sticky sausages.
Chicken Caesar tartlets.
Plum tomato, basil & spring onion bruschetta.