Just CATERING

Dinner Menu

Please select one of the set meals below.
All main meals are accompanied with seasonal vegetables unless otherwise stated.

Option No.	Starter	Main	Desert	Price (per person)
1	Melon & Mango	Roast chicken leg quarter with fig and almonds.	French apple tarte.	£24.00
2	Spiced carrot soup	Chicken Imperial. *Chicken breasts fried in butter and braised in cream and sherry, with mushrooms and chopped onion.*	Sticky toffee pudding served with cream.	£25.50
3	Pea, mint, and spring onion soup with Parmesan biscuits.	Chicken in Port. *Boneless chicken breasts braised in port and served with mushrooms, onions, and a rich cream sauce*	Rosy Plum Crumble.	£26.50
4	Pate & Toast.	Beef Bourguignon. *Steak cubes stewed with bacon, shallots, mushrooms, garlic, brandy, and red wine.*	Tarte au citron-lemon.	£29.50
5	Smoked salmon with shaved vegetable salad.	Asparagus Steak Oscar, *Beef tenderloin steak topped with a fresh crabmeat, and a coating of bearnaise sauce.*	Pear and cardamom tarte.	£35.50

6	Apple & Carrot soup.	Lemon and thyme lamb cutlets accompanied with seasoned smashed potatoes and green salad	Fragrant Peach Tarte.	£38.00

Vegetarian & Other Dietary Requirements

Any of the starter options can be selected to cater for vegetarian guests (excluding no.4 and no.5). For the main course, vegetarian guests can enjoy a ***caramelised goat's cheese tart***. All the desert options are suitable for vegetarians. For other dietary requirements, please speak to us for detailed information about our products.

For other dietary requirements, such as vegan, gluten-free, dairy-free etc, please speak to us so that we can arrange dishes individually according to need. **Please let us know of any major allergies within your party.**