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.**

Additional Drinks Menu

If you would like us to supply drinks with your food, please refer to the packages below.

| Non-alcoholic | Alcoholic | Hot drinks |
|---|---|---|
| £5.00 per person. Includes a mixture of fizzy drinks, fruit juices, elderflower cordial and fruit cordials, and bottled water.<br><br>OR<br><br>Priced individually depending on the size of your party<br><br>• Can of fizzy pop £1.00<br>• 1 Litre cartons of apple and orange juice £2.00<br>• Still/sparkling bottled water £1.00<br>• Fruit cordials £1.00 per glass<br>• Elderflower cordial £1.00 per glass | £15.00 per person. This includes:<br><br>• 2 x 125ml white wine,<br>• 2 x 125ml red wine,<br>• 1 x flute of Prosecco,<br>• 2 x beers,<br>• Sparkling water,<br>• Fruit cordials,<br>• Elderflower,<br>• Drinking water as required.<br>• Glassware hire<br><br>OR<br><br>Individually by the glass,<br><br>• 1 x flute of Prosecco £3.50<br>• 1 x 125ml white wine £3.00<br>• 1 x 125ml red wine £3.00<br>• 1 x 330ml beer £2.90<br>• 1 x 500ml ale £3.00<br><br>Please note, there is an additional charge for glassware hire. | £1.80 per person, with disposable fully compostable cups.<br><br>An additional £1.80 per person if you require crockery cups and saucers. This includes collection and washing up.<br><br>Each person will receive:<br><br>• Tea<br>• Coffee<br>• A mixture of fruit and herbal teas<br>• Milk<br>• Sugar<br>• Soft drinks (Orange & apple juice)<br>• Still water |