

Occasions

Deluxe Menu

STARTERS

Luxury Fish Cakes
Cretan style stuffed baby vegetables (v)
Quails egg breakfast
Sticky chicken skewers on a warm Asian salad
Crayfish & smoked salmon with mixed leaves

Stilton stuffed mushrooms with crispy crumb (v)
Black pudding and scallop trio
Chilli & Garlic king prawns
Tri colour melon (v)
Mussels in white wine & garlic sauce

MAIN COURSES

Chicken breast with Dolce Latté stuffing
Fillet of salmon with asparagus tips
Marinated scallops with fresh tuna & herbs
Pasta and lemon, olive and 4 cheese sauce (v)
Smoked haddock with spinach and potatoes
Pork fillet in a lime & cream sauce
Chicken curry with star anise and lemongrass
Braised lamb knuckle with red wine & vegetables

Leg of lamb with chilli and honey
Fillet of Venison with redcurrant pearls
Roast rack of lamb with herb crust
Roast duck with poached pears
Beef wellington with carpet baggers sauce
Roast rib of beef
Red lamb curry with raita
Steak (fillet/ribeye/rump) served with sauce

VEGETABLES

Butternut squash and chickpea ragout (v)
Caponata (aubergine ratatouille) (v)
Sweetcorn & green pepper parmesan salad
Potato puree with basil & olive oil (v)
Tempura vegetable sticks (v)

Balsamic roast onions (v)
Leeks with tomato & basil coulis (v)
Platter of mini vegetables (v)
Vegetable blini with dill (v)
Selection of chef's vegetables (v)

SWEETS

Upside down banoffee tart
Old English trifle
Hot cherry compote with crème fresh
Ricotta peach flan
Mille Feuilles
Luxury fresh fruit salad
Steamed puddings
Summer pudding
Chocolate pots
Profiteroles
Meringue pavlova nests (chocolate/nut)
Cheesecake (various flavours)

Passion fruit syllabub
Lemon posset with raspberries & shortbread
Pan fried pineapple with Malibu
Baked egg custard with nutmeg
Choux fritters with apricot glaze
Crème Caramel
Caramel plums with sour cream
Clafouti Limousin
Lemon tart
Cheese board with dates and figs
Panna Cotta served with brandy snap
Trio of desserts

Any ideas can be incorporated into the menu.
All prices are at seasonal and market availability

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