

Occasions

2019 Main Menu

Minimum order 25

Please choose no more than three options from each selection

Starters

Assortment of melon with Summer Fruit Coulis (v)	Parma Ham with Horseradish Mayonnaise
Melon with Parma Ham	Smoked Mackerel with Horseradish sauce
Soup of choice (vo)	Stuffed Vine Leave & Garlic Yoghurt Dip (v)
Country Pâté with Caramelised Onion Marmalade	Egg Mayonnaise (v)
Prawn Cocktail	Grapefruit Cocktail (v)

Mains

Roast Beef and Yorkshire Pudding	Roast Pork with Apple Sauce
Chicken Breast Fillet with choice of sauce	Chicken Portions Roasted with Stuffing
Pork Steaks with Stuffing and Apple Ring	Salmon Fillet with sauce (£1pp supplement)
Roast Turkey and Stuffing	Vegetarian Option (to be discussed) (v)

Served with a selection of potatoes and seasonal vegetables

Desserts

Homemade Trifle	Chocolate Torte
Apple Pie	Fruit Pavlova
Fresh Fruit Salad	Strawberry Gateaux
Sticky Toffee Pudding	Tiramisu
Profiteroles with Chocolate Sauce	Cheesecake
Lemon Tart	Bread & Butter Pudding
Banoffee Upside Down Tart	Meringue Nest with Fresh Fruit
Lemon Posset	Sponge Pudding
Rice Pudding	Cheeseboard (£2 pp supplement)

Tea & Coffee with Chocolates

2 Course £16.50

3 Course £18.50

There will be an additional charge if staff are required

Please note the price is dependent on location and numbers of guests

Prices are subject to change in line with market inflation

Dietary requirements can be catered for. Please ask.

V (Vegetarian) VO (Vegetarian Option Available)

Tel: **01724 712135.**

Email: Sandrabishopoccasions@hotmail.co.uk

Website: www.sandrabishop.co.uk

Unit 6a, Ealand Industrial Estate, Wharf Road, Ealand, Scunthorpe, DN17 4JW.