

# Unique Occasions

AT LOVERSALL FARM



## Dining | Catering

### BRONZE PACKAGE - £35.25 per head

**Starters** - Choose TWO from the selection:

**Bruschetta Provence** - Olive oil toasted bruschetta with a tomato & garlic provencal, crispy pan fried peppered Prosciutto with rocket & a balsamic glaze

**Crispy Camembert** - Deep fried in a breadcrumb coating with as spicy salsa & leaf garnish (V)

**Warm Goats Cheese & Spinach Tartlet** - with watercress garnish (V)

**Quenelles of Brussels Pate** - Olive oil baked bruschetta, Cumberland port sauce & balsamic glazed rocket  
Hand Crafted Cream of Vegetable Soup - vegetable crisp & artisan bread (V)

**Slow Roast Tomato & Fresh Basil Soup** - Herb croutons & artisan bread (V)

**Main Course** - Choose TWO from the selection:

**Bacon Wrapped Chicken Supreme** & wholegrain mustard sauce

**Roast Topside of Beef** - our locally sourced beef, served with homemade Yorkshire puddings, red wine gravy & horseradish sauce

**Slow Roasted Lamb Shank** - & minted jus on a Parsnip Mash

**Bangers & Mash** - your choice of wild boar or venison sausages with caramelised onion & red wine gravy

**Roast Chicken** - Served with sage & onion stuffing and a rich gravy

**Oven Baked Aubergine** - Courgette, pepper & red onion Provencal, sprinkled with goats cheese (V)

Additional vegetarian, children's & informal menus available upon request

**Dessert** - Choose TWO from the selection:

**Individual Raspberry Crème Brulee** - with shortbread & fresh berries

**Sticky Toffee Pudding** - Honeycomb clotted cream & toffee sauce

**Homemade Chocolate Fudge Gateau** - with our own secret fudge recipe, berry fruit garnish & raspberry coulis

**Homemade Apple Oat & Nut Crumble** - with vanilla custard

**Homemade Banoffee Pie** - topped with fresh banana cream & toffee brittle

**Homemade Strawberry Cheesecake** - Fresh strawberries & chocolate garnish

**All finished with Coffee & Tea - chocolate mints & fudge**

