

Unique Occasions

AT LOVERSALL FARM



Dining | Catering

GOLD PACKAGE - £46.50 per head

Starter - choose *TWO* from the selection (plus vegetarian option if required):

A Warm Chicken & Pancetta Caesar Salad - Cos & baby leaves, Parmesan shavings & our Caesar dressing

Egg & Soldiers - Bread crumbed soft boiled egg & focaccia soldier, mixed leaf garni with pickled shallots, roast baby beetroot, poached asparagus & herb pol (V)

Salmon Textures 3 Ways - Smoked salmon terrine, baked salmon with a herb crust, Salmon mousse, lemon crème fraiche & rye bread

Grilled Halloumi & Watermelon - Micro leaves & Balsamic glaze (V)

Hand Crafted Pea, Mint & Lettuce Soup - Pan fired peppered Parma ham, parmesan crisp & artisan bread

Curried Parsnip Soup - Parsnip crisp & artisan bread

Main Course - Choose *TWO* from the selection - (plus vegetarian option if required):

Roast Breast of Guinea Fowl - On bubble & squeak with a mushroom emulsion, asparagus & baby carrots

Pan Fried Duck Breast - Plum & sweet chilli sauce on a bed of rice noodles, spring onions & coriander

Monkfish Parma Ham - Sweet chilli salsa tagliatelle with carrot & courgette ribbons

British Lamb Loin & Dauphinoise Potatoes - Minted shallot jus, savoy cabbage & pod vegetables

Teriyaki Salmon - Seared pak choi & chilli ginger noodles

All the above served to your table with your choice of freshly prepared vegetable & potatoes

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

Dessert - Choose *TWO* from the selection:

Table Assiette - A selection of desserts served to the table: Espresso Profiteroles with a white chocolate sauce, Raspberry crème brulee, Vanilla & chocolate cheesecake

Chocolate 3 Ways - Chocolate fudge pyramid, a shot of chocolate mousse, White chocolate & raspberry ripple cheesecake

Summer Fruit Burst - Strawberry tartlet, Eton Mess shot, Panna cotta & chocolate dipped strawberry

A Taste of English Summer - Pimms trifle, summer pudding, Vanilla shortbread & chocolate strawberry

De-Constructed Trifle - Fruit jelly, fresh cream sponge & a shot of English custard

All with cafetiere coffee & homemade chocolate truffles