

PURPOSE CATERING

SAMPLE MENU

BOWL FOOD

Vegetarian

**Fragrant Sicilian aubergine & fig Caponata with Mozzarella di Buffalo*

**Toasted fregola pasta with cucumber tomato & raisin Salad, Fresh basil & mint*

**Gratinated Truffle and leek Mac & Cheeses*

**French peas, mushrooms, young carrots and asparagus casserole, wilted gem lettuce*

Fish

**Roasted Scottish salmon served with Pilau rice, leek and white wine sauce*

**Roasted line caught sea bass with lightly spice crushed avocado and sauce vierge*

**Rare seared yellowfin tuna rolled in fine garden herbs served with Fresh basil ratatouille*

**Nicoise salad with seared tuna*

**Monkfish tail, petit pois and carrot a la Francaise with old fashioned Mustard sauce*

Meat

**Braised Welsh lamb shoulder served with couscous, grilled courgette, dried black berries and spring onion*

- *Pulled confied duck leg, warm puy lentil salad with Red Wine jus*
- *Roasted corn-fed chicken served with wild mushrooms sauce & Safran rice*
- *Pan roasted beef sirloin with crushed potatoes & charred asparagus and chimichurri sauce*
- *Slow cooked beef cheeks in red wine served with creamy confied garlic mash*

Dessert

- *Classic Tiramisu*
- *Strawberries & fruit of the forest Eton Mess*
- *Dark chocolate mousse with Summer berries*
- *Sticky toffee pudding, toffee sauce and crème Catalan*
- *Braeburn Apple Crumble with crème Anglaise*