

First Choice Caterers

The Private Event Company

`Lunch/Dinner menu E 1`

BEGINNINGS

Warm salad of smoked bacon and wild
Mushrooms on mixed leaf salad laced with herb dressing

Assorted warm rolls and breads

MIDDLES

Breast of local Chicken
Baked with tarragon and
Lemon sauce garnished with Almonds

VEGETARIAN

Wild Mushroom Stroganoff
On a bed on saffron rice

Baby Minted New Potatoes
Medley of seasonal Vegetables

ENDINGS

Chocolate torte
with Strawberries on a sea of fruit Sauce

THE FINAL ACT

Cafeterias of Coffee with Chocolate Mints

Dinner Menu E 2

BEGINNINGS

` A light Chicken and fresh lemon soup`
Finished with Cream and Almonds

Assorted warm Rolls and Breads

MIDDLES

` English lamb steaks`
with Rosemary, Mint &
Redcurrant, sauce

VEGETARIAN

Vegetarian Stir Fry
with fresh plums

Roast Potatoes
Baby new potatoes
Medley of seasonal Vegetables

ENDINGS

Homemade lemon and Lime cheesecake
With thick vanilla Cream

THE FINAL

Cafeterias of Coffee with Chocolate Mints

01280-702469

www.firstchoicecaterers.co.uk

Dinner menu E 3

BEGINNINGS

Mozzarella salad

Ripe sliced mozzarella laid between beef tomato's topped
With fresh basil laced with olive oil. Assorted warm Rolls and Breads

MIDDLES

` Local Salmon fillets `

Bake with orange and herb Crust on
A sea of Line and lemon sauce

Baby new potatoes

Medley of seasonal Vegetables

VEGETARIAN

Vegetarian Risotto

Delicious mix of risotto rice tomato spinach
Nutmeg and parmesan shavings

ENDINGS

Victorian Blackberry and Apple Crumble
with jugs of custard

THE FINAL ACT

Cafeterias of Coffee with Chocolate Mints

01280-702469

Dinner Menu E4

BEGINNINGS

` Ripe Stilton and English Pears `
on mixed leaf salad topped
with Homemade Dressing

Assorted warm Rolls and Breads

MIDDLES

First Choice Beef Wellington
Our version of this classic dish

VEGETARIAN

Spicy vegetables roast
With a cranberry and port sauce

Minted new potatoes
Medley of seasonal Vegetables

ENDINGS

` Strawberry Shortbread Towers `
Delightful Shortbread filled with ripe Strawberries and
Cream on Fruit Purée

THE FINAL ACT

Cafeterias of Coffee with Chocolate Mints

Extra courses at £3.50 per person

Price Based on 80 people +