



Samantha Johnson

Fine Cuisine Catering



Lunch & Dinner Menus 2025

Prices can be subject to increases and will be confirmed when your booking is made

Menu 1

Starters

Chef's root vegetable & lentil soup (v)
Brie parcel wrapped in filo served with chefs red onion chutney
Melon, berries and mango coulis

Main Choices

Chicken supreme served with a tarragon and lemon sauce
Roast loin of pork, stuffing, apple and cider gravy
Mushroom and spinach strudel (v)
(All served with a selection of seasonal vegetables & potatoes)



Dessert Choices

Profiteroles, chocolate sauce and cream
Lemon posset, berry compote served with short bread biscuit
Vanilla Ice cream and fresh strawberries
Finished with coffees and tea and chocolate

£33 for 3 courses & £25 for 2 courses

Menu 2

Starters

Chicken parfait, onion chutney and toast
Warm goats cheese and red onion marmalade tart
Broccoli and stilton soup

Main Choices

Salmon fillet, dill and lemon sauce
Slow cooked brisket of beef, Yorkshire pudding and red wine gravy
Roast red pepper, mushroom and spinach wellington
(All served with seasonal vegetables and potatoes)

Dessert Choices

Raspberry crème brûlée and biscuit
Apple tart and whipped cream
Sticky toffee pudding, caramel sauce and ice cream

Finished with Coffee or tea and chocolate

£33 for 3 courses & £25 for 2 courses

Please advise of any allergies or special diets





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Menu 3

Starters

Parma ham and melon
Classic prawn cocktail
Roast tomato & basil soup (v)

Main Choices

Slow cooked rib of beef steak, red wine, mushrooms and shallots
Plaice fillet stuffed with prawns served with a seafood and cognac sauce
Roast squash, mushroom, spinach & lentil parcel, serve with a wholegrain mustard sauce
(Selection of fresh vegetables and potatoes)

Dessert Choices

Warm chocolate brownie, chocolate sauce and ice cream
Raspberry panacotta and biscuit
Sticky ginger and date pudding with vanilla ice cream

Finish with coffee and chocolate

£34 for 3 courses & £26 for 2 courses

Menu 4

Starters

Smoked salmon, dill, lemon & pea shoots
Carrot & coriander soup
Warm fig stilton and cheddar cheese tart, balsamic drizzle

Main Choices

Roast leg of lamb, cooked with rosemary and garlic
Sea bass fillet served on ratatouille
Roast squash, & bean nut roast, red wine gravy
(All served with seasonal vegetables)

Dessert Choices

Cheese platter, grapes, celery and biscuits
Chocolate and brandy ginger torte with a biscuit base
Vanilla cream terrine, raspberries and berry compote

Finish with coffee and chocolate

£35 for 3 courses & £27 for 2 courses

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