



Samantha Johnson

Fine Cuisine Catering



Lunch & Dinner Menus

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

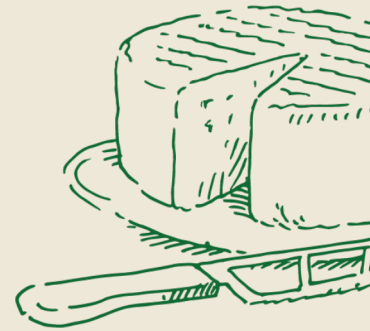
Menu 1

Starters

Chef's tomato and basil soup (v)
Warm goat's cheese and red onion marmalade tart (v)
Classic prawn cocktail

Main Choices

Chicken in white wine and mushrooms
Slow cooked pork belly with cider and mash
Mushroom and spinach filled crepe (v)
(All served with a selection of seasonal vegetables & potatoes)



Dessert Choices

Warm chocolate brownie, chocolate sauce and ice cream
Raspberry crème brûlée and short bread biscuit
Vanilla ice cream with fresh strawberries and clotted cream

Finish with coffees, tea and chocolate

£30 for 3 courses & £20 for 2 courses



Menu 2

Starters

Chicken & brandy parfait, chef's onion chutney and toast
Warm salmon, dill and asparagus tart
Broccoli and stilton soup (v)

Main Choices

Slow cooked roast brisket & Yorkshire pudding
Fillet of cod mornay
Roast red pepper, mushroom and spinach strudel
(All served with seasonal vegetables and potatoes)



Dessert Choices

Raspberry Eton mess
Apple tart and cream
Sticky toffee pudding, caramel sauce & ice cream

Finish with coffees, tea and chocolate

£31 for 3 courses & £23 for 2 courses

Please advise of any allergies or special diets



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Menu 3

Starters

Brie parcel wrapped in filo pastry served warm (v)
Smoked haddock fish cakes, pea shoots and tartar sauce
Leek and potato soup (v)

Main Choices

Slow cooked Nailsea beef, red wine and mushrooms
Plaice filled stuffed with prawns served with a seafood and cognac sauce
Roast butternut squash and mushroom wellington (v)

Dessert Choices

Profiteroles and caramel sauce
Sticky date and ginger pudding with vanilla ice cream
Raspberry crème brûlée

Finish with coffee and chocolate

£30 for 3 courses & £22 for 2 courses

Menu 4

Starters

Warm squash, fig and blue cheese tart (v)
Sweet potato and coconut soup (v)
Poached salmon and dill terrine, pea shoots and toasted bread

Main Choices

Pork fillet with a mushroom and tarragon sauce
Sea bass fillet lightly grilled served on roasted vegetables and lemon
Cauliflower and leek au gratin with roasted pine nuts (v)

(All served with seasonal vegetables)

Dessert Choices

Warm treacle tart and vanilla ice cream
Chocolate and brandy ginger torte
Vanilla panacotta and berry compote

Finish with coffee and chocolate

£32 for 3 courses & £23 for 2 courses

Please advise of any allergies or special diets

