



## *AD Catering Services*

3 course set menus – choose 1 from each course  
£23 per head (£25 per head to have 2 choices each course)  
Minimum 70 covers

### Starters

#### Soups.

Minestrone soup.  
Chick pea and chorizo.  
Scotch broth.  
French onion soup  
Creamy chicken and sweetcorn soup  
Cream of carrot and coriander soup.  
Minestrone broth finished with parmesan soup.  
Potato and Leek soup.  
Pea and mint soup  
Roast garlic and potato soup.  
Courgette and brie soup  
Cream of vegetable soup  
Roasted tomato and basil soup

Honey dew melon with mango sorbet.  
Pate with red onion marmalade.  
Prawn salad with Marie rose dressing.

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#### Mains.

Pan seared chicken and ratatouille.  
Roast Chicken breast, sage and onion stuffing and Yorkshire pudding.  
Coq au vin with parmentiere potatoes.  
Pan seared chicken, crispy shallots and peppercorn sauce.  
Chicken breast with fragrant Thai green sauce, with coconut and coriander rice  
Chicken breast with Leek and chive cream and fondant potatoes.  
Chicken breast with mushroom and thyme sauce with herb crushed potatoes.

### Mains (continued).

Pan Seared chicken, fondant potato, Parsnip crisps & red wine Jus.  
Mozzarella and red pepper stuffed chicken wrapped in smoked streaky bacon, herb diced potatoes and salsa Verde  
Pan Seared chicken, herb buttered potatoes, Honey and mustard cream Sauce  
Chicken breast with roast vegetable ratatouille sauce with chateaux potatoes.  
Topside of Beef, Yorkshire pudding & onion gravy.  
Breast of turkey with bacon and chipolata.  
Fillet of salmon with chive sauce.

#### Vegetarian options.

Mushroom, cranberry and brie wellington.  
Homemade cheese and onion pie with carrot puree.  
Roast vegetable wellington with tomato and basil sauce  
Wild mushroom risotto with parmesan.

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#### Dessert.

Strawberry Cheesecake raspberry coulis and fresh berries.  
Strawberry cheesecake, Chantilly cream and fruit coulis  
Rhubarb and ginger Crumble with crème anglaise.  
Chocolate brownies, Chantilly cream and berries.  
Sticky toffee pudding with salty caramel sauce.  
Strawberry Cheesecake with crème anglaise.  
Apple and Rhubarb Crumble with fresh Custard.  
Fresh fruit salad with clotted cream.  
Sticky toffee pudding with toffee sauce.  
Cheese and biscuits  
Chocolate brownie, rich chocolate sauce and summer berries  
Rhubarb and blackberry crumble with pouring cream