

Summer Food

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Mains

Fillet of Beef with a Worcester and peppercorn crust. (always a winner if the budget can stretch this far)
Thai Beef salad. (one of our personal favs)
Korean Beef with sugar snap peas and bean sprouts.
Oriental Turkey Salad.
Barbecued Chicken with Ginger and Orange Fusilli. (Has been one of the most popular salads for years now).
Chicken Marbella: a marinated dish with olives, capers and prunes.
Breast of Chicken strips with Lime, Sweet Chilli and Sumac.
Maple and Chipotle Ham with Jalapeño Pepper Relish.
- OR Mango Salsa.
- OR Beetroot and Carrot Chutney.
Honey Roast Salmon.
Fillet of Salmon Pieces with Kaffir Lime and Coriander pesto.
Squid with a piquant tomato sauce and roasted red onions.
King Prawns marinated with Lime, Chilli and Coriander.
Chicken with Caribbean spices and apricots.
Fresh Tuna marinated with Lime, Kiwi, Tangerine and Tamari.

Vegetarian Mains

Spinach and Pistachio Roulade with spiced aubergine and dill salsa. (different but very good)
Pasta Penne with roasted squash, leek and beetroot and Coriander Pesto.
- Most of the other dishes are also available as a vegetarian option, please ask for details -

Pastries

Chermoula Chicken Pie.
Roasted Vegetable Tart tatin. (v)
Four Cheese Quiche. (v)
Blue Cheese and Caramelised onion tart. (v)

Terrines – Have to be tried...

Sole and Salmon layered with Basil OR Coriander Pesto. (Very fresh and looks great on the table)
Chicken and Apricot.
Pork and Pistachio with pear and fig chutney.
Moroccan vegetables with Harissa. (v) (a real winner)
Roasted Asparagus with Mozzarella and Lemon mayonnaise. (v)

Alternative Salads

Napa Cabbage Salad – The alternative to Coleslaw – No Mayo
Oodles of Noodles – Please ask for our choices
Santa Fé Rice. (My Favourite)
Moroccan Carrots.
Avocado, green bean and chickpea salad.
Chorizo Salad.
- More traditional salads also available once mains have been chosen -

Desserts

Large range of desserts available, to be selected after mains have been chosen.