**Sample Menus**

***Menu 1***

Canapés

Wild tomato bruschetta with basil oil (V)

Oak smoked salmon mousse on cucumber with Onuga caviar & fresh herbs (GF)

Starter

Creamed goat's cheese, roast beetroot cubes, baby leaf, hazelnut, shaved radish & balsamic glaze (V, GF)

Main Course

Honey baked chicken supreme, new potato with mint, crispy chorizo & pea shoots (GF)

Dessert

Lemon Bavarois topped with exotic fruits.

**From £45 Per Person**

***Menu 2***

Canapés

Mini Yorkshire puddings filled with rare beef, mustard and creme fraiche .

Miniature tomato, mozzarella & basil puff pastry tartlets (V)

Starter

Oak smoked salmon, crayfish, fennel & red onion chutney, lemon & dill vinaigrette (GF)

Main Course

Garlic seared lamb rump, red wine jus, dauphinoise potatoes & butter glazed seasonal vegetables (GF)

Dessert

Vanilla and black cherry roulade served with creme fraiche.

**From £55 Per Person**

***Menu 3***

Canapés

Cucumber cups filled with beetroot hummus topped with fresh mint (Vegan, GF)

Crayfish crostini in Marie Rose sauce with micro cress & paprika dust

Starter

Seared sea bream fillet with chive hollandaise, roasted vine tomatoes & micro salad (GF)

Main Course

Grass-fed British rump steak, Roquefort sauce, crispy garlic potatoes, spiced carrot puree & tender stem broccoli

Dessert

Montmartre (layers of chocolate meringue and chocolate mousse)

**From £65 Per Person**



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