

Party Ingredients

Private Caterers

Menu 49

To Start

Chilled Pea and Mint Soup

Parmesan Straws

Second Course

Quenelles of Scottish Lobster

Cucumber and Langoustine Yoghurt

Main Course

Rack of New Season Lamb

Garden of Baby Summer Vegetables

Sauvignon Blanc Reduction

Boulangere Potatoes

Dessert

Summer Berry Posset

Champagne Jelly, Pistachio Biscotti

To Finish

Fairtrade Coffee

Espresso Truffles, Turkish Delight