

## Brook Bottom Outside Catering Table d'hote menu

### **Starters** *(Choose 2 of the below)*

Homemade Soup of the Day (Your choice)

Farmhouse Pate with Melba toast and Bramley apple chutney

Garlic Mushrooms on Bruschetta and rocket leaves

Red onion jam and goats cheese on bruschetta

Caesar's salad (Cos lettuce, bacon, chicken & topped with parmesan)

Smoked Salmon, Prawn & Avocado Salad

### **Main Courses** *(Choose 2 of the below and 1 Vegetarian option)*

Roast Topside of Beef & Yorkshire Pudding

Roast Loin of Pork with apple sauce & stuffing

Salmon Fillet with asparagus & hollandaise sauce

Roast chicken breast with bacon jacket & stuffing

Roast Mediterranean vegetable tartlets (V)

Spinach & Ricotta Cheese Filo Pie (V)

Bangers and Mash with roast shallots & Yorkshire pudding

Steak, caramelised red onion & stilton pie

The above are served with roast potatoes (except Bangers) and a selection of seasonal vegetables served in bowls on the tables.

### **Desserts** *(Choose 2 of the below)*

Chocolate profiteroles, Eaton Mess, Lemon Cheesecake, Red Cherry cheesecake, Fresh Fruit Salad, Apple Crumble & Custard, Strawberry Pavlova, Chocolate Fudge Cake.

Coffee and Mints

Price on application