



## Sara Event Catering

### **STARTERS**

Chorizo Spiced Pork Shoulder skewers (Basque)  
Cauliflower Soup with crisp garlic & toasted almonds (“)  
Asparagus, Yoghurt & Dukka (Hugh)  
Smoked Mackerel, Beetroot & Horseradish (“)  
Potted Salmon (Scots)  
Vegetable Terrine (Dairy)

### **MAINS**

Pork Chops with baked apple wedges (Hugh)  
Parsnip & Shallot Tarte Tatin (V Hugh)  
Portmanteau Lamb Chops (Dairy)  
Olive Oil poached Cod with lentils, chorizo & piperade Jus (Basque)  
Seared Salmon with prawns, butter bean bisque & Aioli (“)  
Oxtail braised in Pedro Ximenez sherry with parsnip puree & pancetta (“)  
Baked Hake with celeriac puree, red wine sauce & crispy parma ham (Nick)  
Tarragon Chicken with mild mushrooms, beans & new potatoes (“)  
Roast Loin of lamb with spicy couscous & an apricot and mint sauce (“)  
Lamb Shanks with mint gravy  
Cullen Skink Tart (Scots)

### **VEGETABLES**

Leek Mousse (Dairy)  
Celery baked in cream (“)  
Green Vegetables & Artichokes in Jamon broth (Basque)  
Grilled Asparagus with Romesco Sauce (“)  
Stornoway black pudding and potato stack (Scots)  
Rumbledethumps (“)

### **DESSERTS**

Steamed Marmalade Pudding (Scots)  
Scots Trifle (“)  
Cranachan (“)  
Zabaglioni (Hugh)  
Squidgy Chocolate Roll (Dairy)  
Raspberry & Walnut Shortbread (“)  
Port jelly cream (Dairy/mine)  
Baked Strawberry Cheesecake (“)  
Strawberry Pavlova with raspberry sauce (Nick)  
Vanilla Cream with caramelized blueberries (“)  
Frozen Whisky Cream with prunes & earl grey syrup (“)  
Caramelized Apple Tart (“)  
Apple & Olive oil cake with walnut streusel & Pedro Ximenez poached sultanas (Basque)



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