



*Sara Event Catering*

***CANAPÉS***

SALMON MOUSSE WITH CAVIAR IN MINI OATCAKE CASES

EGG & CRESS PINWHEEL SANDWICHES

DOLCELATTE & CRÈME FRAICHE MOUSSE IN MINI CROUSTADES

***MAIN COURSE***

POACHED SCOTTISH SALMON FILLETS WITH PARSLEY CREAM SAUCE

OR

BOEUF BOURGIGNON

OR

CHICKEN SUPREME

*(ALL SERVED WITH A CHOICE OF NEW POTATOES, BROCCOLI, CARROTS & PARSNIPS)*

***DESSERTS***

RASPBERRY OR ORANGE TRIFLE

LEMON CHEESECAKE

AUTUMN FRUIT PUDDING & CREAM

TEA AND COFFEE