



SAMPLE
MENUS



APPETIZERS

Vichyssoise Soup with Char Grilled Ciabatta

Crispy Calamari on a bed of Baby Greens with a Smokey Paprika Mayonnaise

Chilled Avocado and Dill Soup

Spinach and Bacon Egg Salad with a warm balsamic dressing and Parmesan Crisp

Rustic Tomato and Crème Bisque

Cream of Spinach Soup

Melon and Prosciutto Salad

Crumbed Camembert with Cranberry Sauce en croute

Candied Pecans, Sour Cherry and Feta Salad

Smoked Salmon en croute

Katharine



MAIN COURSES

Chilean Sea Bass with a Parmesan crust, Zucchini Fritter, roasted Baby Tomato finished with a Verve Blanc Sauce

Lobster Thermidor served with Baby Parsley Potatoes, Broccoli and Roasted Tomatoes

Osso Bucco, Italian style Mashed Potato, Green Beans and a Parsley Remo Lard

Chicken Roulade filled with Spinach and Pine Nut, angel hair Pasta with Parmesan, served with steamed Julienned Vegetables

Fillet of Beef with twice roasted Potato, steamed Broccoli served with a veal glaze

Octopus Salad with a White Balsamic Vinaigrette

Veal Piccata with homemade Butter Pasta served with Roasted Vegetables

Seared Salmon, crispy Potato Fritter, Dill sauce served with Roasted Vegetables

Chicken Cordon Bleu, Broccoli and Roasted Potatoes

Caramelized Onion Tart, Broccoli and Roasted Potatoes

Roast Lamb with Baked Pumpkin and Roasted Potato served with Green Peas and Gravy

Katharine



DESSERTS

Profiterole Swan with Vanilla Ice Cream with Chocolate Sauce and a Candy Cage

Chocolate Soufflé

Profiterole filled with Custard in a warm Chocolate Sauce

Banoffee Pie with home-made Vanilla Bean Ice Cream

Vanilla Bean Panna cotta with Strawberries and Chantilly Cream

Sticky Date Pudding with Vanilla or Chocolate Ice Cream

Molten Chocolate Cake with homemade Vanilla Bean Ice Cream

Pavlova Berry Roulade

Katharine