

# Leaveittous

## “UTTERLY DECADENT”

### Starters

Italian Antipasti Slates  
on each table with bowls of Sundried Tomatoes, Mixed Olives and Chargrilled Peppers  
Individual Deep Filled Pancetta and Caramelised Leek Tarts  
with with a Mixed Salad and Homemade Vinaigrette  
Duck Liver Pate with Sticky Fig Jam  
Smoked Salmon and Prawn Parcels  
Mixed Salad of Parma Ham, Nectarine, Gorgonzola and Mint  
Potted Cromer Crab with Cress  
*All served with Baskets of Artisan Breads and Butter*

### Main Courses


Braised Lamb Shanks with Red Wine, Tomatoes and Rosemary  
Fillet of Beef with Rosemary and Thyme Crust, wrapped in Prosciutto with Mushroom Fricassee  
Crab and Crayfish Ravioli with Dill Butter  
Gnocchi with Spicy Tomato, Basil and Parmesan Sauce  
Loin of Cod with a Chilli, Lime and Scallion Herb Crust served with a Yogurt Cumin Sauce  
Butternut Squash Risotto Cakes with Babaganoosh  
*All served with Seasonal Vegetables*

### Puddings

Trio of Lemon Posset, Creamed Meringue with Passion Fruit and Chocolate and Raspberry Torte  
Trio of Hazelnut and Lemon Curd Meringue, Chocolate Mousse Shot and Clementine Sorbet  
Sticky Toffee Pudding with Crème Anglaise  
New York Vanilla Cheesecake with Warm Brandied Fruits  
Decadent Chocolate and Grand Marnier Mousse with Shortbread

### Coffee, Tea and Infusions

LEAVE IT TO US | WEDDING & EVENT CATERERS

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