

Leaveittous

“SIMPLE & DELICIOUS”

Starters

Pea and Mint Velouté with Chive Crème Fraiche
Individual Deep Filled Vintage Cheddar and Roasted Vegetable Tarts
with a Mixed Salad and Vinaigrette
Bruschetta with Red and Yellow Tomatoes, Goats Cheese and Mint
Chicken Liver Pate with Madeira and Apple Chutney
Individual Baked Camembert with Rosemary, Thyme and Garlic Croutes
Mozzarella, Tomato and Basil with Balsamic Syrup
All served with Baskets of Artisan Breads and Butter

Main Courses


Marinated Fennel and Garlic Pork Belly with Apple and Sage
Boned Leg of Lamb with Garlic and Rosemary, carved at the table by nominated guest
or carved and plated by us
Chicken Cacciatore in a Rich Red Wine, Tomato, Olive and Rosemary Sauce
Kentish Hop and Ale Sausages with Creamy Mash and Caramelised Red Onion Gravy
Fish Pie with Loin of Cod, King Prawns and Spinach
Roasted Mediterranean Vegetable and Mozzarella Galette with Rocket Pesto
All served with Seasonal Vegetables

Puddings

Rich Chocolate Brownie with Homemade Vanilla Pod Ice Cream
Eton Mess with Kentish Berries and Mint
Apple, Cinnamon and Almond Crumble with Clotted Cream
Chocolate and Salted Caramel Roulade with Blackberries
Strawberries and Raspberries with Whipped Cream

Tea, Coffee and Infusions

LEAVE IT TO US | WEDDING & EVENT CATERING

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