



**Example – Fine Dining Menu**

Nibbles with drinks

*Dressed Crab and Prawn Blinis*

**Starter**

*Platters of Seafood consisting of:*

*Oysters, Langoustine, Prawns, Smoked Salmons,*

*Served with a selection of fresh baked breads, herb butter and sauces*

**Main Course**

*Fillet of Venison with a Blueberry Balsamic Sauce*

*Served with*

*Potatoes Dauphinoise, Chantenay Carrots, Petit Pois and Green Beans*

**Dessert**

*A trio of:*

*Rich, Dark Chocolate Mousse with Crushed Pistachio*

*Zingy Lemon Tart with Passion Fruit Dressing*

*Warm Apple Crumble Tartlet with Vanilla Cream*

**OR**

*Flambee at your table - Crepes Suzette served with Orange Zested Crème Fraiche*



**Coffee**

*Coffee made at home served with Madeleines and Petit Fours*

The above menu is £48.00 per person (price varies according to numbers) with x2 staff at £12 per hour - plus chef's rate of £200.00