



Simply Divine Example Menus

Canapés

Starter

Salmon Rillettes with Cucumber Crème Fraîche

Main Course

Veal with Creamy Wild Mushroom Sauce

Dessert

Lemon Tart with Raspberry Coulis

Coffee

Starter

Goats Cheese, Sun dried Tomato and Rocket Strudel

Main Course

Whole Fillet Wrapped in Parma Ham and baked with Dauphinoise potatoes

Dessert

Crème Brûlée

Selection of French Cheese

Coffee



Canapés

Starter

Smoked Duck and Caramelised Apple Salad with Walnut Dressing

Main Course

Salmon with Mussel and Dill Veloute

Dessert

Baked Chocolate Tart with Coconut ice cream

Coffee

Starter

Wild Mushrooms in a Gorgonzola sauce served in a Puff Pastry Cup

Main Course

Chicken Breast with a Tarragon Sauce

Dessert

Dark Chocolate and Black Cherry Delice

Selection of French Cheese

Coffee



Canapés

Starter

Goat's cheese and Parma ham Parcels

Main Course

Slow roast Lamb Shank

Dessert

Banana and Blueberry Parcels with ice cream

Coffee

Starter

Fresh Fish Cakes with spiced dip

Main Course

Chicken Breast stuffed with mozzarella and sun dried tomatoes served on
Potato rosti and pesto dressing

Dessert

Poached Pears with Mulled wine sauce

Selection of French Cheese

Coffee and homemade Biscuits



ADVENTURE BASE