

Main Courses

Caroline Morgan

CATERING

Fillet of Beef wrapped in Parma Ham with Beetroot Rosti & Red Wine Jus
Roasted Belly Pork with Sweet potato rosti with chilli mushrooms and watercress pesto

Orange & Maple-Glazed Duck Breast with Vanilla Celeriac Puree

Stuffed Pork Loin with Chorizio Brown Basmati Rice & Balsamic Reduction

Thai Chicken Curry with Saffron Rice & Pappadums

Calypso Pepperpot Chicken with Coconut Rice

Spicy Chicken & Chorizo Casserole

Fillet of Sea Bass with a Brown Shrimp & Tarragon Sauce

Honey & Soy Pork with Cashew Crust & Pineapple Carpaccio

Rack of Lamb with an Olive Herb Crust & Grilled Vegetables

Rib eye of Beef with a Watercress Puree

Creamy Beef Stroganoff with Wild Rice

Roasted Duck Legs with Saffron Raita & Cucumber Salad

Sea Bass with Roasted Fennel & Green Olive Crushed New Potatoes & sauce Vierge

Pot Roasted Quail with Muscat & Grape Risotto

Spicy Lamb Tagine with Pomegranate Rice

Mustard Crusted Medallions of Lamb with a Port Jus

Pork Tenderloin Wrapped in Pancetta in a Creamy Sloe Gin Sauce

Caramelised Belly Pork with Apple & Cider Confit

Chicken Breast with Asparagus Mousse in a Cider Sauce

Extra Vegetables Potatoes & Rice are Included

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