

Menu A

Smoked trout roulade with pistachio salt

Sundried tomato & Olive pate

Homemade sour dough toasts

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Slow cooked shoulder of lamb in Italian herbs with a red pepper & tomato sauce

Red pepper parcels stuffed with halloumi & sage

Beetroot & butternut squash with quinoa, green lentils mixed seed salad

Italian roasted new potatoes

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Rhubarb & custard panna cotta pots (or)
Limoncello tart (mini lemon tarts for the kids)

The Cooking Shed



Menu B

Homemade warm frijole dip, guacamole and salsa served with tortillas

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Pulled pork chilli con carne

 $Cinnamon-spiced\ squash\ \&\ butterbean\ stew$

Mexican rice & tacos

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Chocolate salted caramel pots

The Cooking Shed



Menu C

Vegetable spring rolls with homemade tomato chilli dipping sauce

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Steamed Chinese pulled-pork buns with sesame seeds & Hoisin

Steamed Chinese tofu buns with sesame seeds & Hoisin

Smacked cucumber in 'garlicky' sauce

Egg fried rice

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Popcorn cheesecake

The Cooking Shed



Menu D

Platter of British cured meats & cheeses with homemade pickles

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Chicken, leek, tarragon & sherry pies

Mushroom & ale pie

Hasselback potatoes

Balsamic roasted vegetables

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Apple jelly with gin & tonic sorbet (lemon sorbet alternative for the kids with popping candy) or Popcorn cheesecake

The Cooking Shed



Menu E

Stuffed vine leaves

Homemade tzatziki

Feta dip

Sesame topped flat bread & olives

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Greek kebabs (a selection of lamb, fish and vegetarian)

Lamb & vegetarian moussaka (or) lamb & vegetarian meatballs in a tomato sauce

Bulgur wheat with pomegranate, mint & parsley salad

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Ouzo soaked peaches with Greek yoghurt

(Peaches soaked in tropical juices for the kids alternative)

The Cooking Shed