

22 Catering

Meal Menu 3

To start

Baked Goat's Cheese with tomato salsa

Seasonal fan of Melon and Parma ham with a Port Wine Syrup

Smoked Salmon and Prawn Salad

Smooth Duck Liver Terrine with Port
Spiced apple purée, dressed leaves

Chicken and Sweet Pepper Terrine
Spicy mango salsa

Main course

Rump of English lamb in a minted honey glaze and served with a red wine sauce

Roast chicken wrapped in Pancetta served with a wild mushroom sauce

Roast loin of Pork served with apple sauce and sage and onion stuffing

Medallion of Scottish beef garlic roast mushroom and tomato jus

Desserts

Hand made chocolate basket with a light fruit butter cream

Baileys torte

Strawberry cheesecake

£25.00
per head



22 Catering
Unit 22, CBTC, Euxton Lane
Chorley PR7 6TE
01257 220406
www.cemanagement.co.uk

