

Sloans

CATERING

GOURMET DINNER PARTY MENU

STARTER

Hickory Hot Smoked Salmon

Avocado Puree, Preserved Lemon, Radish, Crispy Hens eggs, Coriander

Chilled Tomato Consommé

With glass' Basil Ravioli, and a Confetti of Vegetables (V)

INTERMEDIATE

Gin & Tonic Sorbet

MAIN COURSE

Beef Cheek Wellington and Rump (cooked Pink)

Mushroom Puree, Beetroot, Caramelised Shallots, Creamed Potato, Cavolo Nero, Cooking
Liquor reduction

Pan Roast Gurnard

Fennel, Tomato, Saffron Potatoes, Bouillabaisse Sauce

Exotic Mushroom strudel

Sweet Potato Confit, Truffle Dressed Spinach, Grilled scallions, Red Pepper Coulis (V)

DESSERT

A Trio of Pudds

Green Tea Crème Brulee, Shortbread Biscuit

Dark chocolate Pave, Salted Caramel

Raspberry Pavlova