



DOMINIC CARTER

Bespoke Event Catering

## **3 Course Meal Menu**

### **Starters**

Breaded Brie Wedges  
Caramelised Onion Chutney  
Rocket Salad

Mediterranean Vegetable and Goats Cheese Tartlet  
Tomato and Basil Sauce

Potted Ham Hock Terrine  
Pea Shoot Salad

### **Mains**

Roast Sirloin of Beef  
Garlic Fondant Potato  
Red Wine Jus

Pan-Seared Chicken Supreme  
Thyme & Rosemary Dauphinoise Potatoes  
White Wine Cream Sauce

Lemon and Dill Baked Salmon Fillet  
Roast New Potatoes  
Salsa Verde

### **Desserts**

Chocolate & Raspberry Brownie  
Chocolate Sauce

Tart Au Citron  
Chantilly Cream

Vanilla & Passion fruit Cheesecake  
Wild Berry Compote

All menus are samples and can be changed/alterd tailoring them specifically to your event.