

Delicate Catering

Finest Scottish Produce with Continental Twist @ Affordable Prices

TASTING MENU

by Delicate Catering

Appetizer

Iced Vodka Gazpacho

Starter

Hand-Dived Shetland Scallops, Stornoway Black Pudding,
Pancetta and Pea Puree

Followed by

Lemon & Lime Sorbet

Main Course

Aberdeen Angus Fillet Steak, Fondant Potato,
Butternut Squash & Truffle Puree, Sweet Potato Crisps, Charlotte Onion,
Peppery Red Wine Sauce

Dessert

Mont Blanc Dessert & Chocolate Spoon

Cheese

Selection of Finest Scottish Cheese from Highland Pantry,
Seasonal Fruit, Chutneys, Biscuits and Oatcakes

Tea & Coffee

Chef's Hand Made Petit Four

All prices include ordering / ingredients shopping, cooking, and final clean of the dishes and of the kitchen to the same stage as it was prior to chefs arrival.

Clients are welcome to bring their own drinks - there is **no cork charge**.

Price is based on all guests being served the same meal (excl vegetarians).

If you prefer more options, this might incur additional costs.

NORTH WEST CATERER OF THE YEAR 2014 NORTH WEST CATERER OF THE YEAR 2015



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