

Delicate Catering

Finest Scottish Produce with Continental Twist @ Affordable Prices

Sample Menu A

To start with

Bavette Steak, Barley, Radish Salad

OR

(V) Seasonal Soup

Artisan Bread

OR

(V) Goat Cheese, French Brie, Cheddar and Caramelised Onion Warm Tart,
Green Leaves Salad

OR

Mackerel & Horseradish Pate,
Locally Baked Oatcakes

OR

Mussels Mariniere,
Artisan Bread

OR

Classic Chicken Caesar Salad

OR

Chicken Liver & Orange Parfait,
Crostini

Main Course

Braised Featherblade of Beef with Guinness Sauce
Mashed Potatoes, Roasted Carrots

OR

Pan Fried Seabass, Crushed Potatoes, Fennel & Capers Roulade

OR

Ricotta & Spinach Chicken Towers, White Wine Sauce
Mashed Potatoes, Asparagus

OR

Sesame Seeds Fillet of Pork, Dijon Marsala Sauce, Crispy Onions

OR

Beef Bourguignon

Celeriac Mash, Root Vegetables

OR

(V) Butternut Squash Risotto with Truffle Oil
Sage and Parmigiano Reggiano Biscuits

OR

(V) Chef's Mediterranean Vegetable Lasagne
Fresh Green Salad and Home Made Garlic Bread

Dessert

- (V) Lemon & Lime Cheesecake
OR
- (V) Belgian Chocolate Mouse
OR
- (V) Seasonal fruit crumble
Home-Made Custard
OR
- (V) Croissant 'n Butter Pudding
wWth Cream
OR
- (V) Eton Mess
OR
- (V) Sticky Toffee Pudding

Cheeseboard (+ £7 pp surcharge)

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.



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