

# Delicate Catering

Finest Scottish Produce with Continental Twist @ Affordable Prices

## Sample Menu C

### To start with

Pan fried Venison Strips  
Horseradish Panna Cotta, Micro Herbs  
OR

Crispy Duck  
Fennel, Orange & Pomegranate Mango Salsa Salad  
OR

Wood Pigeon  
Carrot Puree, Pak Choy  
OR

Arbroath Smokies  
Primavera Risotto, Broadbeans, Peas, Dill, Chives  
OR

Beef Carpaccio  
Extra Virgin Olive Oil, Parmigiano Reggiano, Fresh Figs  
OR

Pan fried Shetland Scallops  
Stornoway Black Pudding, Pea Puree, Pancetta

### Main Course

7oz John Munro Aberdeen Angus Fillet Steak  
Fondant Potato, Butternut Squash and Truffle Puree, Balsamic Shallot Onions,  
Pan-fried Wild Mushroom, Madeira Sauce  
OR

Herb-crusted Loin of Lamb  
Rosemary and Garlic Potato Sauté, Grilled Baby Leeks, Chef's Sauce  
OR

Pan fried Monk Fish,  
Romesco Sauce, Polenta Chips  
OR

(V) Veg Wellington Tower  
Morocco Sauce, Baby Potatoes  
OR

Venison Au Poivre  
Celeriac Mash, Parsnip Crisps  
OR

Halibut 'n Prawns  
Hollandaise Sauce, Baby Potatoes

## Dessert

(V) Traditional Scottish Cranachan

Scottish Whisky, Shortbread

OR

(V) Mont Blanc

OR

(V) Chef's Trio of Petit Four

OR

(V) Cherry Frangipane

OR

(V) Chocolate & Raspberry Bavaois

## 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.

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



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