

SUGGESTED SUMMER MENU Main Courses



Seared Summer Free Range Chicken

With basil pesto - on a ring of Mediterranean vegetables drizzled with a basil oil and served with thin chips

Nottinghamshire Farmhouse Sausages

With chive and cream mash, tempura red onion rings and pot of minted crushed peas drizzled with a redcurrant jus

Seared Fillet of Salmon

Served on a bed of crushed summer potatoes with spinach and spring onions drizzled with a reduced cream and chive sauce with podded broad beans



Honey Glazed Lamb Noisettes

On summer roasted vegetables with an individual dauphonise potato drizzled with a rosemary jus

Spicy Chickpea Cakes (V)

On steamed pak choi with a sweet chilli dressing

Corn Fed Breast of Chicken

With a herb tapenade served on a roasted ring of fondant potato with fine beans in lemon oil with roasted pine nuts, drizzled with a chicken stock and thyme jus



Pan fried Fillet of Sea Bass

Served on saffron crushed potatoes with spinach With a Confit of fennel with tomato and herb dressing

Marinated Chump of Lamb

Marinated in garlic, yoghurt and herbs on sautéed leek and new potato mash drizzled with a redcurrant and reduced port jus

Confit of Mushroom (V)

Large open field mushroom topped with a wild mushroom and leek ragout topped with pea shoots and toasted pine nuts

Rack of Marinated Lamb

Served with rosemary roasted potatoes with caramelised balsamic shallots served with a timbale of sautéed leeks with crushed peas with mint, drizzled with a reduced red wine and rosemary jus



Seared Fillet of Beef

On crushed potatoes with spring onions and spinach served with roasted vine tomatoes and béarnaise sauce

Baked Butternut Squash

Filled with spinach, butterbeans and courgettes in grainy mustard sauce on wilted spinach with herb oil

Tel: 01636 812434

Email: fiona@fionaherbertcatering.co.uk
www.fionaherbertcatering.co.uk

