

# Classic Menu



## Main

*(Select one from the choice below)*

Chicken salteboca with ecrese potatoes and tomato buerre blanc

Halibut roasted with thyme on a roasted pepper and basil risotto

Braised lamb shank in a red wine, garlic and rosemary sauce

Loin of beef with confit shallots and dauphnoise with a port wine jus  
*(+£5.50 supplement)*

Roasted Mediterranean vegetable galette **(v)**

Summer bean risotto with salad of Japanese cress and girolle mushrooms **(v)**

Roasted supreme of salmon cordon bleu with a baby vegetable medley

Corn-fed chicken breast with wild mushroom risotto

Pave of salmon with creamed cabbage & red wine sauce

Pork fillet with Dijon mustard potatoes and prune & armagnac sauce

Five mushroom stroganoff with a cream, red wine, onion, paprika and mustard sauce **(v)**

Confit leg of duck with a braised potato onion compote and spiced red wine sauce

Roasted butternut squash risotto with parmesan crisp, herb salad and sautéed oyster mushrooms **(v)**

Prices for 3 course Classic Menu please call for quotation

T: 0800 294 4059

E: [Info@zestcaterers.com](mailto:Info@zestcaterers.com)

[www.zestcaterers.com](http://www.zestcaterers.com)

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## Starter

*(Select one from the choice below)*

- Smoked trout mousse with a potato and watercress salad
- Char grilled asparagus with prosciutto and red pepper dressing
- Smoked chicken Caesar salad with garlic croutons
- Marinated vegetable Carpaccio with a white balsamic reduction and basil oil **(v)**
- Char grilled vegetable terrine with balsamic dressing **(v)**
- Smoked salmon & cod brandade terrine with sour cream
- Breasola salad with pickled mushroom and potatoes
- Tomato and mozzarella tian with basil beetroot and balsamic sauces **(v)**
- Parfait of chicken liver with chutney and brioche
- Salad of semi dried tomato & bocconcini with pesto **(v)**
- Pork and apricot terrine with herb salad and rustic bread

## Dessert

*(Select one from the choice below)*

- Summer pudding with Cornish clotted cream
  - Passion fruit Eton mess
  - Lemon & lime panacotta with raspberry coulis
  - Chocolate tart with raspberry coulis
  - Tart au citron with red berry and passion fruit sauces
  - Raspberry crème brulee with shortbread biscuits
  - Feuille of strawberries and champagne sabayon
  - Chocolate terrine with triple chocolate sauce
  - Strawberry trifle with shortbread fingers
  - White chocolate, champagne and strawberry bombe
- ~
- Freshly brewed filter coffee and mints

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