

# sapphire

## Starters

Creamy potato and bacon soup  
Chicken and fresh vegetable broth  
Lentil and black bean soup with coriander ✓  
Creamy mushroom and Brie soup with fleurons ✓  
Chicken goujons with a honey and lemongrass dip  
Battered calamari rings with sour cream yoghurt  
Prawn cocktail with Marie Rose sauce  
Chicken liver pate Kosher style with toast points  
Oriental fresh made vegetable spring rolls ✓  
Rocket with feta cheese, tomatoes, cucumber and olives ✓

## Main Courses

Beef roulade in red wine sauce filled with onions, smoked bacon and pickle  
Roast sirloin of beef with burgundy shallot sauce bordelaise  
Chicken breast supreme princess with asparagus and mushroom wine sauce  
Chicken cordon blue filled with swiss cheese and smoked ham pan fried in butter  
Salmon Wellington with dill sauce and crevettes  
Pork medallions in a creamy mushroom and pancetta Julienne  
Golden pan baked sea bass on leek casserole served with tomato pancetta risotto and brown butter  
Lentil vegetable cous cous terrine with sun dried tomato, basil crème sauce and vegetables ✓  
Chow mein vegetables with miso sauce and noodles ✓  
Pancakes filled with creamy vegetables and pesto ✓

## Desserts

Crème caramel  
Chocolate decadent mousse  
Home made vanilla cheesecake on cookie crust  
Trifle raspberry fudge cheesecake  
Sticky toffee pudding with anglaise sauce  
Apple and apricot tarte tatin  
Banana crepe foster  
Vanilla butter crème sponge cake with fresh strawberries  
Individual bread and butter puddings served with Chantilly cream  
Summer pudding with fruit coulis

Select three dishes each from Starters, Main Courses and Desserts.  
Your guests will be invited to make one selection each from your menu.  
Vegetable options are shown overleaf.

Price per person £27.95

The above price includes VAT at 20%.  
Prices are subject to change and will be confirmed, three months prior to your function.

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