

# Bespoke

## menu

### STARTER

Choose 1 Meat and one Veggie option

Smoked beetroot salmon gravlax served with sea salt focaccia, lamb lettuce and horseradish whipped cream fresh

Fried panko aubergine served with a red pepper salsa verde and micro herb dressing.

Ham hock terrine served with homemade sweet onion chutney and crunchy melba toast

Asparagus-wrapped parma ham served with raspberry and black pepper vinegar on a bed of rocket

Chorizo and manchego risotto served with fried sage leaves and micro herbs

Smoked salmon and cream moose served with sea salt focaccia and a leafy side salad

Heart of Palms tart served with a creamy cheddar and olive filling served with a crisp side salad with balsamic dressing

sage catering