

Bespoke

menu

MAIN

Choose 1 Meat and one Veggie option

Chicken supreme served in our famous tarragon cream sauce with fondant potato, honey-glazed carrots and micro herb garnish.

Cider brandy glazed pork belly served on a bed of mustard mash with garlic green beans

Salmon fillet served with a pesto cream sauce with roasted new potatoes and mangetout

Pan-seared duck breast served on a bed of root mash with a red currant and port glaze

Beef bourguignon served with charred shallots and crispy bacon lardons in a rich red wine sauce cooked low and slow.

Mushroom cream stroganoff served with wild rice and micro basil-infused oil

Open butternut squash ravioli served with a burnt brown butter drizzle and watercress garnish.

sage catering