

Brynmpton Bijou

Upgrade mains

MAINS UPGRADE +£4.00pp

Main (Please choose 1 option, we will offer a vegan/veggie/
gluten-free alternative for guests with dietary requirements)

Pork belly served with a cider Jus on a bed of mustard mash served with garlic
green beans

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

Aubergine moussaka served with a choice of vegan or
cheddar cheese with crispy rosemary new potatoes

Creamy chicken, leek and bacon pie with a homemade puff
pastry top served with a mustard mash and garlic-infused
green beans

Mushroom cream stroganoff served with wild rice and
microbasil-infused oil.

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

sage catering