



SECOND-HELPINGS

Homemade food made with passion

SAMPLE SUMMER MENU 2022

Starters

Sharing Platter – a trio of salads:-

Buffalo Mozzarella with a celery, pine nut & olive tapenade

Watermelon, Feta & Pistachio Carpaccio

Mixed Tomato Salad

Served with fresh, warmed sourdough bread with butter, oils and balsamic

Caesar Salad in a Parmesan Basket

Roasted Romano Peppers with olive & sundried tomato tapenade & buffalo mozzarella

Soft goat's cheese coated in seasoned panko breadcrumbs, shallow fried and served with a tomato salsa & honey drizzle

Cheddar & Parmesan Souffles with a seasonal salad, toasted walnuts & pomegranate seeds

Warm Roasted Butternut Squash, Sage, Bacon & Goats Cheese Tart with salad leaves

And many, many more enquire for details (for mains see next page)



SECOND-HELPINGS

Homemade food made with passion

Mains

Yellowfin Tuna Steak, Seared with Caramelised Onions & Melon served with chips/potatoes & salad

Salmon with ginger & lime on a bed of shredded leeks, tomatoes & carrots cooked en papillote with a light creamy lemon sauce served with new potatoes & seasonal vegetables

Organic Chicken Supreme with sundried tomato butter, white bean puree, chorizo and mixed peppers served with new potatoes

Southern Fried Chicken breast fillet, marinated in buttermilk, cayenne pepper & mustard covered in panko breadcrumbs & crispy pancetta served with salad leaves & a tomato & avocado salsa

Tender pink herb coated fillet of Lamb with peas, shelled broad beans & smoked bacon with a drizzle of mint and crème fraiche, served with new potatoes

Sri Lankan Monkfish Curry with fluffy basmati rice, poppadum, fresh tomato salad, coriander chutney, grated mooli (if available) salad and cucumber & mint raita (the monkfish can be substituted with chicken)

Pan Fried Cod with a creamy chive, tarragon, dill & parsley sauce served with new potatoes and seasonal vegetables

And many, many more enquire for details (for desserts see next page)



SECOND-HELPINGS

Homemade food made with passion

Desserts

White Chocolate & Raspberry Cheesecake

Lemon Posset with Raspberries

Lemon Meringue Surprise

Kahlua Chocolate Cheesecake

Chocolate Mousse Cake with crema fraiche, Greek Yoghurt & Seasonal Fruit

Fresh Fruit Salad

Cheese, Fruit & Chocolate Sharing Platter

Strawberry & Mascarpone Tart