

iSAE Catering Services

* SIT DOWN DINNER *

For bookings and enquires contact Stefano Centola - 0776 221 8621

Starter

Choice of:

- Prawn and Blue Swimmer Crab Cocktail "Marie Rose"
- Cajun Chicken, Sweet and Sour Cucumber Salsa and Sour Cream Dressing
(V) Saute Medley of Mushrooms, creamy garlic sauce "En Croute"
- Smoked Fish Platter - Halibut, Mackrel, Salmon, Fennel & Lemon Dressing
(V) Quenelled Melon, Orange, Pistacchio Salad, mango coulis
(V) Asparagus, Egg Mayonnaise with ratatouille dressing
- Chicken Liver Pate, Apple and Pear Chutney and Melba Toast

Main Course

Choice of:

- Roasted Loin of Pork, Apricot Red Onion Compote, Calvados tarragon cream
Poached Salmon Fillet, Sweet Chilli and Basil Sauce
Roasted Leg of Lamb, Rosemary and Redcurrant Jus
Roasted Sirloin of Beef, Wild Mushroom and Madeira Sauce
- Sauteed Chicken Breast Forestiere (Bacon, Button Onion mushroom sauce)
(V) Asparagus and Mushroom Risotto with parmesan shavings
(V) Marinated Vegetable Tart , Gruyere Cheese Sweet Tomato Chutney

Market Vegetables and Potatoes

Dessert

Choice of:

- Exotic Fruit Salad
- Profiteroles, warm chocolate sauce
- English Strawberries and Chantilly Cream
- Fruits of the Forest Cheese Cake
- Tiramisu

Coffee, Tee, Mints

These are samples. Other dishes are available. Please contact if you wish to discuss a more in-depth menu.