

REAL COOKING

EVENT CATERERS

Starters

All produce is locally sourced and if appropriate organically grown.

Classic

Carpaccio of Beef with Rocket Leaves, Parmesan and Horseradish Cream

Freshly picked Devon Crab Salad with Cucumber, Fennel and Chives
Roast Beetroot and Goats Cheese with a Minted Fine Herb Salad

Contemporary

Lemon and Garlic Roasted Chicken Sausage with Green Jalapeño Dressing

Lobster Tortellini with Watercress and Saffron Infused Lobster Bisque
Pickled Spring Vegetable Salad with Lemon Herb Emulsion

Asian

Slow Roasted Pork Belly with Green Mango, Coriander and Lime Chilli Dressing

Lobster Salad with Sorrell, Deep Fried Garlic and Spicy Lemon Dressing

Tom Yum Style Broth with Shitake Mushrooms and Silken Tofu

Healthy

Open Wholegrain Lasagne with Ricotta, Asparagus and Confited Tomato

Smoked Salmon and Watercress Salad with a Lemon Pepper Dressing
Wakame Seaweed Salad with Soy and Sesame Dressing