



Plated 3-Course Menu Example

All Gluten-Free

STARTER

- ✚ Roast golden beetroot, slow dried tomatoes, sweet pickled fennel, buckwheat, shallot crisps (v)
- ✚ Lemon thyme cured salmon, aubergine crisps, tarragon yoghurt, crostini

N.B. – Alternatively, we can offer canapés instead of a starter dish. See Buffet Menu Example for canapés.

MAINS

Meat

- ✚ *Bubble & Chicken & Asparagus*
Bubble & squeak (potato, cabbage, leek), free-range chicken breast stuffed with asparagus, cajun bean stew, spinach & fennel pesto (dairy-free)

OR

- ✚ *Bubble & Chicken Curry*
Bubble & squeak, free-range chicken and coconut curry, roast butternut squash, toasted almonds, crispy onions, coriander (dairy free)

Vegetarian

- ✚ *Bubble & Goat's Cheese*
Bubble & squeak, soft poached free-range egg, goat's cheese, hollandaise sauce, cajun carrot chutney, spinach & fennel pesto, toasted cashew nuts

Vegan

- ✚ *Bubble & Vegan Cheese*
Bubble & squeak, vegan cheese, crispy spiced tofu, lime pickle, cajun carrot chutney, spinach & fennel pesto, toasted cashew nuts

Kids

- ✚ Bubble & squeak (mini), roast free range chicken, baked beans and broccoli

DESSERT

- ✚ Macerated strawberry Eton Mess