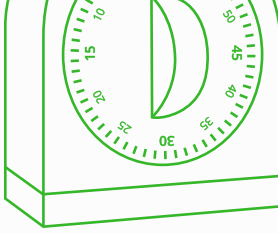




THE LAKES CATERING CO

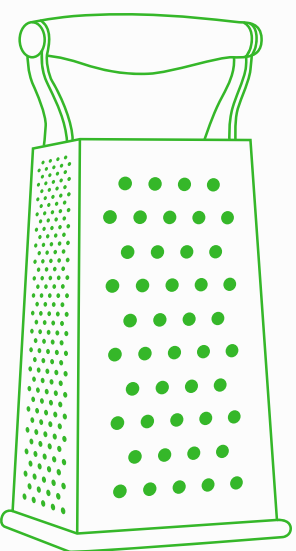
A LA CARTE MENU

STARTERS



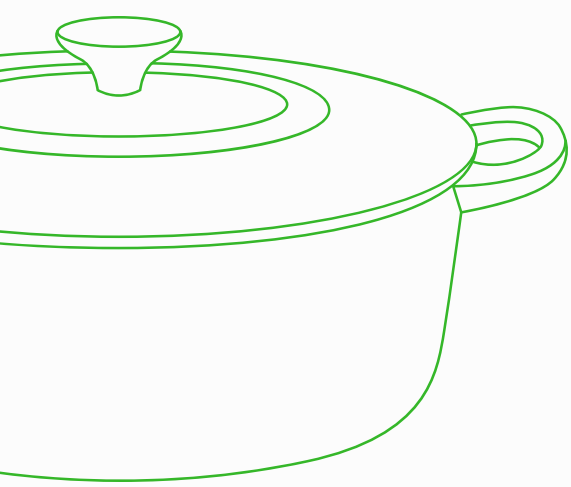
Warm **goat cheese** and mixed beetroot (beetroot ketchup, pickled beetroot, candied beetroot and sticky **walnuts**)

Cured **Makerel** served on a fresh asian orange slaw with a pea and **wasabi** puree, pickled cucumber and lemon and **chilli** rapeseed oil



Pan fried **Chicken** livers and wild mushrooms on toasted pumpernickel bread finished with a peppercorn sauce and bacon crisp

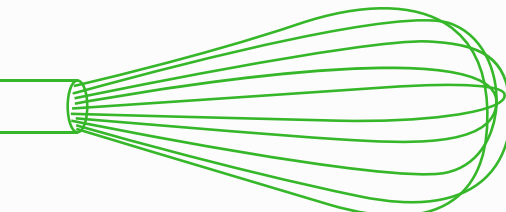
MAINS



Confit **Hake** with a warm beetroot salad and saute kale with a sweet red **pepper** sauce

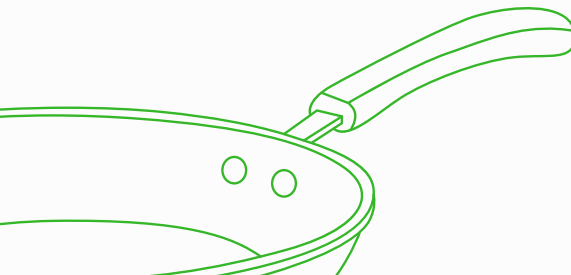
Pan fried **Pork** fillet, balsamic glazed pork belly and slow cooked pig cheeks served with a **balsamic** jus, roast fondant **potato** and a pea puree finished with roasted baby vegetables and a **bacon** crisp

Portobello **Mushroom** stuffed with a spicy bean tapenade topped with melted rarebit served with **beetroot** ketchup, roasted baby vegetables dressed in lemon and chilli oil and roast fondant **potato** and finished with a spinach and **nutmeg** cream



Rib eye **Steak-10oz** served with wild mushrooms roast cherry tomatoes roast fondant **potato**, saute kale and **peppercorn** sauce - £6 Surcharge

DESSERT



Sticky toffee pudding with chantily **cream** and sticky walnuts

Chocolate and beetroot torte with chocolate soil fresh raspberries and raspberry coulis and **hazlenut** praline

Lemon and elderflower burst
lemon curd, meringue, **elderflower** jelly, lemon and elderflower cheese cake

£39.95 PER HEAD- INCLUDES STAFF