



BARWISE

EST CATERING 1984

Dinner menu

First Course - Appetiser

Thai fish cakes served with sweet chilli sauce & garnish

Goats cheese bruschetta with roasted cherry tomatoes

Prawn Marie rose with mango salsa & garnish

Pate served with Melba toast and garnish

Melon, grapefruit & pineapple cocktail

Creamy garlic mushrooms served on bruschetta

Second Course - Soup

Leek and potato

Tomato and bacon

Minestrone

Chicken broth

Cream of vegetable

Cream of mushroom

Cream of asparagus



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Main Course

Poached salmon served with hollandaise sauce

Roast beef with Yorkshire pudding

Roast lamb cooked with thyme & redcurrant

Roast pork and apple sauce with stuffing

Chicken breast cooked in lemon, thyme, garlic and white wine

Normandy pork (apple, cream & cider)

Chicken breast with a Provençale sauce

With a choice of two from each section:

Roast potatoes, baby roast with garlic & rosemary,

creamed potatoes with sour cream & chives,

buttered or crushed potatoes, pommes boulangere,

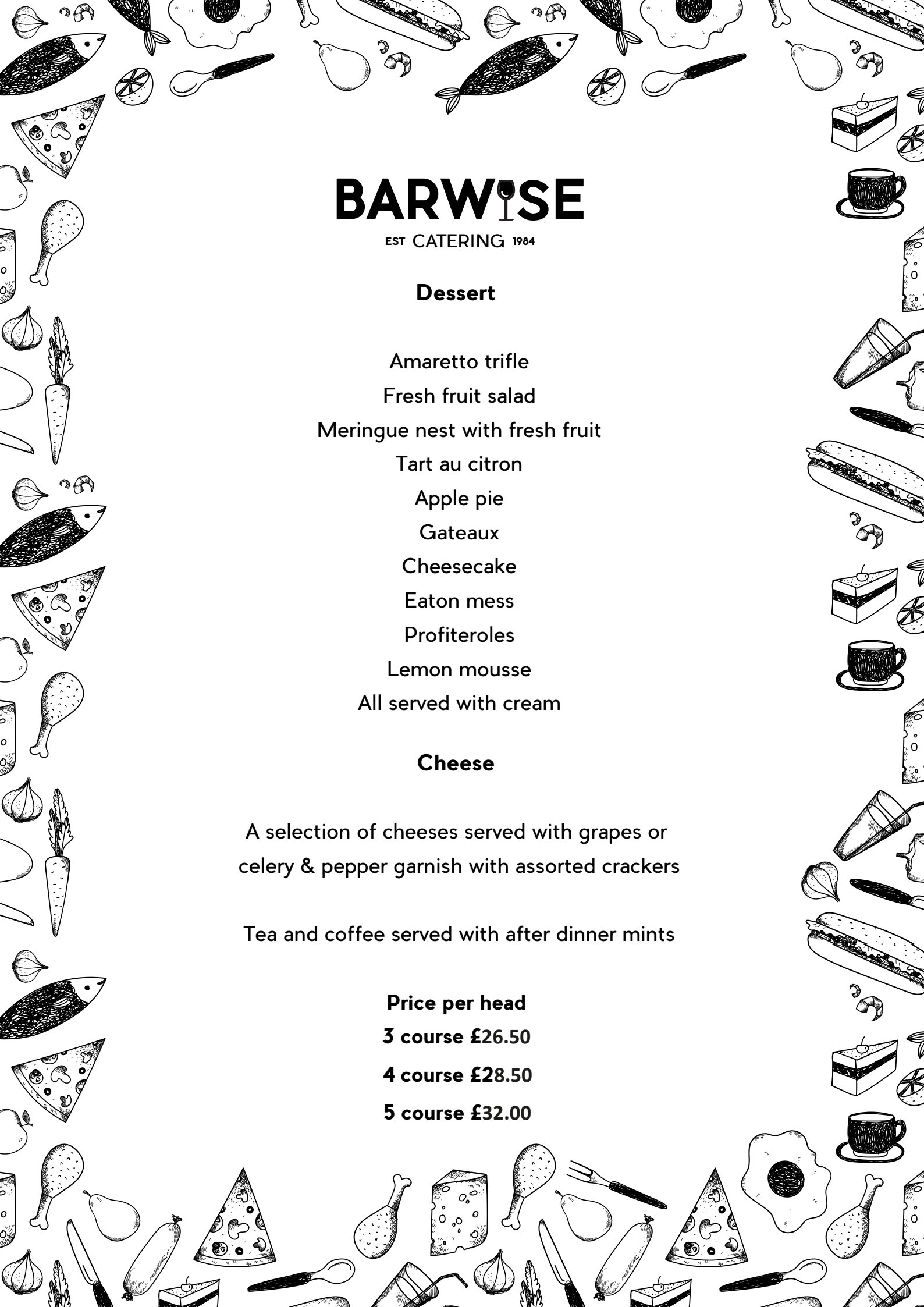
duchesse potatoes or fondant potatoes

Rough cut carrots, caraway carrots, buttered leeks,

whole green beans with tomato, onion and garlic,

garden peas, mashed swede with orange,

cream & cumin, cauliflower mornay, broccoli spears



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Dessert

Amaretto trifle
Fresh fruit salad
Meringue nest with fresh fruit
Tart au citron
Apple pie
Gateaux
Cheesecake
Eaton mess
Profiteroles
Lemon mousse
All served with cream

Cheese

A selection of cheeses served with grapes or
celery & pepper garnish with assorted crackers

Tea and coffee served with after dinner mints

Price per head

3 course £26.50

4 course £28.50

5 course £32.00