

3 Course Hot Meals

£29.50 pp

This price includes:

- Full Waitress Service
- Setting of Table
- White Paper Napkins

To start with - Choice Of 2

- Mushrooms & Bacon In A Stilton, Cream & Garlic Sauce On A Large Crispy Crouton
- Fanned Melon Served With Raspberry Coulis
- Smoked Salmon Draped On A Cheese & Chive Blini
- Prawn Cocktail
- Melon Pearls With Prawns
- Melon With Parma Ham
- Pate Served With Onion Pickle & French Toast
- Goats Cheese & Sun Dried Tomato Tart
- Satay Chicken Skewers & Peanut Dipping sauce
- Sticky BBQ Ribs
- Chicken Tikka Skewers & Cucumber Mint Raita
- Smoked Mackerel Pate with Horseradish & French Bread
- Home Made Soup & Croutons
- Stilton
- Thick Vegetable
- Carrot & Coriander
- Spicy Parsnip
- Stilton & Broccoli
- Tomato & Basil

- Cauliflower Cheese & Bacon
- Spiced Carrot & Lentil
- All Served With A Bread Roll & Butter

Followed By - Choice Of 2

- Breast Of Chicken In Sauce
- Choice of Sauces:-
 - Stilton & Cream Sauce
 - Mustard & Brandy Cream Sauce
 - Honey & Mustard Cream Sauce
 - Bacon, Mushroom, Stilton & Cream sauce
 - Sweet & Sour Sauce
 - Tarragon White Wine & Cream
 - Tomato & Basil Sauce
 - Coq Au Vin, Breast Of Chicken Cooked In Red Wine, Button Mushrooms, Streaky Bacon & Shallots
 - Slow Cooked Beef With Red Wine, Button Mushrooms, Shallots, Bacon, Carrots & Tomatoes
 - Roast Loin Of Pork Filled With A Peach & Sausage Meat Stuffing Served with a Peach & Cream Sauce
 - Roast Topside Of Beef Served With Yorkshire Pudding & Gravy
 - Roast Loin Of Pork Served With A Yorkshire Pudding & Gravy
 - Roast Crown Of Turkey Served With A Yorkshire Pudding & Gravy
- Hot Buttered New Potatoes
- Assorted Mixed Vegetables

And finally – DESSERTS

All Of Our Desserts Are Home Made And Served With Pouring Cream

Choice Of 3 Desserts

Trio of desserts (3 mini desserts pp) £2.00 pp extra

- Strawberry Pavlova Nests
- Raspberry Pavlova Nests
- Banoffee & Pecan Pavlova Nests
- Profiteroles

- Cheesecakes
- Cherry
- Blackcurrant
- Toffee & Banana
- Luscious Lemon
- Boozy Baileys
- Strawberry & Kiwi
- Double Chocolate
- Summer Fruits
- Tia Maria
- Raspberry & White Chocolate Curls
- Fresh Fruit Salad
- Zesty Lemon Tart
- Vanilla Panna Cotta & Fruit Compote
- Chocolate Mousse
- Banoffee Pie (Banana & Toffee)
- Tiramisu
- Raspberry & Chocolate Tiramisu

- Summer Pudding
- Chocolate & Cherry Roulade
- Mango & Passion Fruit Roulade
- Chocolate & Raspberry Roulade Served With Raspberry Coulis

• Trifles

- Raspberry & Sherry Trifle
- Black forest Trifle
- Baileys Banana & Butterscotch Trifles
- Strawberry Flan
- Eton Mess
- Chocolate Brownies Served With Choc Sauce & Whipped Cream

Hot Desserts

- Sticky Toffee Pudding
- Tempting Treacle Tart & Custard
- Apple Pie & Custard
- Cherry Pie & Custard
- Coconut & Jam Tart & Custard

Tea, Coffee & Mints (Served on a side table) - Minimum 50 People

Just a little extra?

Cheese & Biscuits - £3.60 pp

Assorted Cheese Served On Wooden Platters With

- Biscuits
- Grapes
- Celery
- Butter

Slices of Ham/Pork Pies/Crusty breads/Pickled Onions/Chutneys

Additional £2.00 pp

(Either Served To Tables Or Displayed On A Side Table)

Hand Rolled Truffles - £1.20 pp

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