



Starters

- Trio of glazed, smoked & poached salmon with pickled cucumber, shallot dressing, mixed leaves
 - Ham hock terrine with homemade piccalilli, mixed leaves & sour dough flat breads
 - Warm salad of British wild mushrooms
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Main courses

- Pan fried guinea fowl on fondant potato with garlic & rosemary jus & green beans
 - Pan fried duck breast, served on braised red cabbage with roast new potatoes & red current jus
 - Roast rack of Cotswolds lamb with ratatouille & dauphinoise potatoes
 - Oven baked sea bass served with new potatoes & red pepper essence
 - Slow cooked blade of beef in a Nicoise jus with fondant potatoes
 - Light tart of butternut squash & kale
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Desert

- Homemade dark chocolate tart with raspberries & fresh cream
 - Eton mess
 - Lemon tart, raspberry coulis & fresh fruit
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To finish

- Handmade chocolates, fresh fair-trade coffee
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