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Main Course-Modern

Sirloin of Beef

28 day Aged Sirloin of Beef with Yorkshire Puddings, Roasted Potatoes, Horseradish Sauce and Pan Juice Gravy

Supreme of Chicken

Supreme of Chicken wrapped in Pancetta and stuffed with Bacon, Pate and Mushrooms with Parisienne Potatoes, Roast Baby Vegetables and a Red Wine and Balsamic Jus

Slow Cooked Beef

Slow Cooked Daube of Beef with Root Vegetables, Pancetta, Wild Mushrooms, Baby Onions, Fondant Potato and topped with Parma Ham wrapped Asparagus

Gressingham Duck

Pan Fried Breast of Gressingham Duck with Fondant Potato, Butternut Puree, Tenderstem Broccoli and a Port and Redcurrant Reduction

Loin of Pork

Roasted Loin of Pork stuffed with Plum and Sage and served with Cider Fondant Potato, Apple Puree, Yorkshire Pudding and Red Wine Gravy

Rump of Lamb

Roast Rump of British Lamb with Honey Roasted Vegetables, Creamed Celeriac, Wilted Spinach and Rosemary Gravy

Monkfish

Monkfish Tail wrapped in Pancetta with Potato and Celeriac Dauphionise, Fresh Asparagus, Minted Pea Puree and Smoked Garlic and White Wine Sauce

SeaBass

Fillet of Wild SeaBass with Fresh Linguini, Shellfish and Tarragon Sauce, Green Beans and Roasted Vine Tomatoes

Risotto

Asparagus, Spinach, Broad Bean and Garlic Risotto with Wild Mushrooms and Parmesan

Vegetable Tagine

Moroccan Style Vegetable Tagine with Chickpea and Apricot Cous Cous and topped with Lemon and Mint Crème Fraiche