

A
Patch
of
Blue

CALNE
CATERING & EVENTS

Signature
by CALNE

Mrs B's
CATERING

Menu

Amuse-bouche

Feta, Prochuto ham and honey tartini

Cream of mushroom soup

Mushroom soup with a hint of tarragon finished with garlic extra virgin olive oil and cheese crouton

Clenser

Lemon and mint sorbet

6 hour slow cooked 28 day aged topside of beef

Served with a rich red wine and root vegetable sauce, Yorkshire pudding and horseradish creme

Sides

Roasted potatoes

New potatoes

Heritage carrots

Tender steam broccoli

Fine green beans

Individual fresh fruit pavlova

Served with a whiskey creme

Cheese board

Selection of local cheese served with salted butter and crackers

Alternative

Roasted tomato, pepper and mozzarella brochetta

Poached fillet of Salmon served with a asparagus cream sauce

Strawberry cream tartlet