

Dason Catering

STARTER

ASIAN BEEF SALAD

CRAB SALAD WITH CIABATTA THINS

WATERCRESS SOUP WITH CRÈME FRAICHE
AND NUTMEG

BOUILLABAISSSE WITH ROUILLE AND
PARMESAN CROUTONS

WARM GOATS CHEESE AND BALSAMIC
BEETROOT TART WITH HONEYED WALNUT
SALAD

SMOKED HADDOCK BRANDADE WITH LIME
YOGURT

MAIN

(all served with seasonal vegetables)

PIES (CHICKEN/ BEEF / VENISON / FISH)

BEEF WELLINGTON

PARMA HAM WRAPPED BALLOTINE OF
PULLED LAMB

HAZELNUT CRUSTED VENISON FILLET WITH
BEETROOT, FIGS AND SHALLOTS

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RACK OF LAMB WITH SALSA VERDE

CHICKEN, WHITE BEAN, CHORIZO AND
SPINACH CASSEROLE

FRAGRANT GOLDEN MONKFISH CURRY WITH
RICE

PARMA HAM WRAPPED COD ON SPICY
LENTILS

ROASTED SALMON WITH SUMMER
VEGETABLES AND BASIL AND MUSTARD
YOGHURT

DESSERT

SEASONAL PAVLOVA

APRICOT FRANGIPANE TART

PRALINE CHEESECAKE

OLIVE OIL CHOCOLATE CAKE WITH VANILLA
CRÈME FRAICHE

PISTACHIO AND RASPBERRY PARFAIT WITH
BERRY COULIS

Please note: All food items may contain food allergens