

3 course Luxury River Picnic – ‘Chris Burns Catering’

(Delivered in an insulated hamper bag, serves two people)

Starter

Baked fillet of salmon with herbs and spices

Slices of Scottish smoked salmon

Marinated king prawns with caramelized lemons

All the above are accompanied with fresh dill crème fraîche and cucumber ribbons

Main

Rare Scotch beef rolled in course ground black pepper served with a handmade spicy horseradish cream and a red, onion and thyme chutney

Summer vegetable Frittata topped with West Country Cheddar (V)

Gruyere cheese roulade with cream cheese and asparagus (V)

Baby leaves of lambs lettuce, spinach, rocket with julienne of beetroot (V)

Fresh couscous combined with chickpeas, red onion, garlic, fresh mint, and coriander, roasted peppers, cucumber with a hint of mild chilli and lemon dressing (V)

New potato salad with banana shallots and handmade chive mayonnaise (V)

Rustic bread and butter

Dessert

Tarte au citron served with strawberries and thick Dorset cream

Add: Selection of British cheeses with assorted crackers, fruit chutney, mixed grapes and honey glazed nuts for £6pp+VAT

£60+VAT (serves 2cvs) for orders of 2 – 12 people

£58+VAT (serves 2cvs) for orders of 13 – 25 people

£55+VAT (serves 2cvs) for orders of 25 – 50 people

PLEASE ORDER AND PAY DIRECT TO CHRIS BURNS CATERING ON: 07713 639726 or 01628 622 459