



Paul Young Catering

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A la carte menu

Main Courses

Braised lamb shank served on apple and sage mash with a rich redcurrant and sherry jus studded with caramelised vegetables.

Grilled fillet of smoked haddock topped with rare-bit served on a bed of marinated vine tomatoes with sweet potato chips.

Pan-fried escalope of pork tenderlion with scrumpy cider cream sauce and roasted apples, served with a sauté potato stack and seasonal vegetables.

Supreme of duck served sliced on a bed of stir-fried vegetables, drizzled with orange and chilli glaze, accompanied with parmentia potatoes.

Medallions of beef fillet sautéed with forest mushrooms, brandy and peppercorn cream, served with thyme scented chips and stuffed tomato.

Cajun spiced fillet of scotch salmon, pan-seared and served with sun-blushed tomato coulis, wilted greens and garlic roasted new potatoes.

A casserole of local game in a rich claret and juniper berry sauce, served with herb dumplings, a fresh vegetable medley and game potatoes.

Grilled fillet of Lyme Bay plaice topped with a simple lemon and parsley butter, served on crushed new potatoes and julienne vegetables.

Seared supreme of chicken with braised leeks white wine and stilton cream sauce, served with dauphinaise potatoes and glazed root vegetables.

Vegetarian choice

A timbale of forest mushroom risotto served on roasted Mediterranean style vegetables and wilted spinach, topped with grilled goat's cheese and tomato confit.

An oven-baked strudel of filo pastry filled with toasted hazelnuts, feta cheese, butternut squash and pesto, served with a coulis of cranberries and apples.

A fricassee of woodland mushrooms and roasted sweet peppers tossed in a citrus-spiced cream sauce, served with wild and basmati rice.

Prices are based on per person (minimum of 8 people please) and includes the hire of your chef. Choice of two mains only