

Food4Thought Events

Sharing menu

The starter will be served on platters and boards and the main course will be served 'family style' in bowls on the table. This acts as the perfect ice breaker, with your guests passing the food around the table.

Starters

Charcuterie (the Parma ham will be sliced from a whole ham in front of your guests), olives, cheeses, sun blushed tomatoes, roasted vegetables, homemade hummous, olive oil and balsamic with dipping breads & homemade pesto

Main course (these are only suggestions!)

Morroccan lamb tagine

served with cous cous

Roasted vegetable lasagne

Chargrilled lemon, garlic and herb chicken

with rocket leaves

All served with mixed green salad and roasted new potatoes

Desserts (please choose one of the following)

Glazed lemon tart

with berries and double cream

Classic creme brulee

served with lemon Palmier biscuits

Baked chocolate brownie

served with clotted cream and chocolate sauce

All followed with tea, filter coffee and mints