



The New Caterers

Côte D'Azur Catering

Excellent Customer Service

Three Course Lunch and Dinner

Starters

Whipped goats cheese, beetroot two ways

Roasted butternut, slow cooked marinated cherry tomatoes and lime yoghurt

Turnip and vanilla veloute

Roasted aubergine with black garlic and pine nuts on sourdough

Duck two ways, charred watermelon and pomegranate salad

Burrata with blood orange, coriander seeds and lavender oil

Heritage carrots, bulgerwheat and feta

Seared scallops, pickled apple and bacon jam

King prawns with pernod, tarragon and feta



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Mains

Lobster, fennel and grilled grape salad

Turbot with oyster mayonnaise and cucumber salsa

Lamb rump with vanilla braised chicory and sorrel pesto

Cannon of lamb with confit shoulder roasted root vegetables and basil jus

Pepper crusted beef sirloin and fennel salad with pecorino and truffle

Braised pigs cheek, cauliflower two ways, roasted shallots

Chicken supreme, fondant potatoes and french peas

Pearl barley risotto with watercress, asparagus and pecorino



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Desserts

Baked chocolate ganache, mango two ways and orange oil

Vanilla pannacotta, raspberries and port

Banana and caramel plate

Strained ricotta with blackcurrant compote and rhubarb

White wine and orange poached pear, blue cheese and white chocolate crumble, lemon mascarpone

Strawberry and rose mess

Apple and lemon tart with vanilla ice cream

Lemon posset, black pepper, balsamic strawberries and crumble