



The New Caterers

Côte D'Azur Catering

Excellent Customer Service

Just For You

Homemade Meals

Coq au Vin with a twist

Lamb shank tagine served with giant cous cous

Beef bourguignon with herb dumplings, garlic mash potato and green veg

Fillet of salmon served with red pepper salsa and crushed chive potatoes

Roasted herbed leg of lamb served with oven baked ratatouille

Sirloin of beef with parmesan and rocket salad and horseradish dressing

Supreme of chicken with sweetcorn, pinenut and bulgar wheat

Braised pork belly served with spring cabbage, haricot beans, bacon and truffle

Pea and broad bean risotto

Lobster thermidor and sweet potato chips

Moroccan lamb and chickpea tagine

BBQ beef brisket with asian coleslaw

Grilled mackerel with orange and basil dressed pepper salad

Picked crab linguine with parsley and chilli

Bengali king prawn curry

Breaded harissa cod with lemon and red onion giant cous cous¹