

#### STARTER

**Tarte Provencal** Pastry base with layers of Dijon Mustard, Cheese, Vine Tomatoes & Basil

**OR**

**Salmon Mousse** A light, delicate Mousse served with Crispy Melba Toast

#### MAIN COURSE

*Please choose one or two of the following (depending on numbers)*

**Mexican Chilli** Cubed Beef Steak marinated & cooked with Onions, Peppers, Carrots & Garlic in a Tomato & Red Wine Sauce.

**Chicken Crumble** Chunks of tender Chicken cooked in a White Sauce with Carrots & Onions with a savoury Breadcrumb Topping

**Lasagne** Layers of Pasta with a Bolognese Sauce & finished with a Cheese Sauce

**Three Mustard Pork Stroganoff** Strips of tender Pork cooked in a Cream, Mushroom & Three Mustard Sauce

**Chicken, Leek & Ham Pie** with a light Gravy in a golden homemade Pastry

**Fish Pie** A Selection of freshly Poached Fish combined in Creamy White Sauce  
With a Golden Potato Top

All above served with a selection of Mixed Green Salad **OR** Seasonal Vegetables  
**OR** Rice & A selection of Fresh Crusty Bread

#### DESSERT

**Hazelnut Meringue** with Hot Chocolate Sauce or Raspberry Melba Sauce **OR**

**Tarte Tatin** served with Cream or Custard **OR**

**Cheese board & a selection of Biscuits**

**Unlimited freshly brewed Coffee or Tea with Mints**

*No extra charge if you are collecting from the Deli in Kirkbymoorside  
Cooking Charge of £50.00 to be delivered ready to serve*

**TERMS:** A We require a deposit of 50% to secure your booking, numbers & final choices need to be confirmed no later than 2 weeks prior. You can pay us either by cheque, card, cash or BACS whichever is the most convenient for you. Any extras will be invoiced after the event.