

All Indulge Menus are tailored to your requirements, however, this guide is what you should expect from this package:

Starters:

Fresh Soup (Soup of your choice) Herb Croutons

Smoked Mackerel Pate, Celeriac Remoulade, Crostini

Hamhock & Pistachio Terrine, Picalilli, Soda Bread

Red Onion, Feta & Balsamic Glazed Tart Tatin

Mains:

8oz Flat Iron Steak, Triple Cooked Chips, Roasted Balsamic Tomatoes, Onion Rings

Chinese 5 Spice Belly Pork, Basmati Rice, Charred Veg, Honey & Star Anise Jus

Pan-Fried Chicken Supreme, Roasted New Potatoes in Garlic & Fresh Herbs, Blue Cheese Sauce, Curly Kale

Pan Roast Whole Brixham Plaice, Crushed New Potatoes, Salsa Verde, Dressed Mixed Leaves

Aubergine, Potato & Goats Cheese Gratin

Desserts:

White Chocolate Cheesecake, Berry Compote, Honeycombe

Chocolate Mousse with Raspberry

Sticky Toffee Pudding, Butter Scotch Sauce

Please note - We work hard to use as much seasonal produce as we can to create a local and seasonal menu. Most of our produce is sourced locally where possible.

We do not supply tableware or glassware but this can be arranged for an additional cost.

Costs for packages include one choice, per course, per person. Private chef hire for the duration for the event. Any extra services, for example, a waitress are available for an additional cost & are recommended for bookings of 12+.

Jack
JJK Catering