

AT YOUR PLACE
catering

BY NEILL GRAHAM

WEDDINGS
& CORPORATE
MENU

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*Celeriac Veloute, Spinach and Ricotta Ravioli,
Aged Parmesan, Winter Truffle*

Roast Duck, Dark Chocolate, Sour cherry, Red Grape

*Seared Scallops, Lobster Bisque, Flaked White Crab,
Chilli Lime, White Radish*

*Warm Pecan Treacle Tart, Whiskey Anglaise
Rum and Raisin Ice Cream*



*Pink Fir Apple Potatoes, Chicken Stock, Pickled Walnut,
Park House Cheddar Veloute*

*Roast Monkfish Tandoori Spices, Fennel Salad,
Thai Dressing*

*Fillet of Whiskey Cured Salmon, Rosemary Potatoes,
Aubergine, Champagne*

Or

*Fillet of Irish Beef, Duck Fat Roast Pancetta Fondant,
Star Anise, Tarragon, Port*

*Individual Warm Apple Crumble, Vanilla Ice Cream,
Butterscotch sauce*



*Pork & Mushroom Terrine with Dill Pickles, Orange Chutney
and Toasted Brioche*

*West of Ireland Country Chicken Hazelnut and Pistachio Pie,
Baby Onions, Bacon and Sauce Vin Jaune*

Vanilla Creme Brûlée

