

# THE LITTLE ABODE

CATERING COMPANY.

**£45 per person**

Please select your preferred starter, main and dessert for the party. If anyone has any specific dietary requirements please confirm at the time of confirmation and we will ensure we offer a suitable alternative.

## **Starters**

Duck Confit with Endive, Radish and an Orange & Sherry Vinegar dressing.

Fresh pasta Pea Ravioli with a lemon and sage oil.

Goats Cheese, Fig and Onion Tart on a Mustard leaf salad with a beetroot relish.

Prawn Cocktail | Peeled prawns with oak smoked salmon, fresh basil and a crisp baby gem lettuce.

## **Main**

Poulet Breton | Breast of Chicken cooked in a sauce of Cider, Creme Fraiche and thyme.

Fennel infused Rack of Lamb with a Red Wine & Rosemary Jus.

Beef Wellington | Fillet of Beef wrapped in all Butter Puff Pastry with a mushroom pate and Parma Ham Skin on a Creamed Swiss Chard Bed.

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All Served with

Dauphinoise Potatoes, Fine Green Beans and Tenderstem Broccoli.

## **Dessert**

Lemon Posset

Pannacotta with a Blackcurrant couli.

Tiramisu

Chocolate Orange Mousse

## **After Dinner**

A British Farmhouse cheese board from Neal Yard Dairy

AND

Selection of Teas, Roasted Coffee with Homemade Chocolate Truffles.

### **How to Prepare (For "cook from Home" Clients)**

We provide full cooking/reheating instructions with our "Cook from Home" meals making everything really easy. All re-useable oven dishes are collected the following day so that you have no washing up that can't head for the dishwasher!

### **Allergies, intolerances and "rather nots"**

Please ensure that you tell me ahead of menu finalisation what if any allergies, intolerances or "rather nots" any member of the party may have.

### **Our Ingredients**

All meats are native and rare breed, supplied by farmers in North Yorkshire from Grid Iron Meat Co. Fish is supplied by Hodgsons of Hartlepool and fruit and vegetables are when ever possible seasonal and from my own garden or else Dales of Malton.  
Cheese is supplied by Neal's Yard Dairy and Lina Stores.

### **Our Enviromentals**

We take our responsibilities seriously and no longer use plastic wrap for food covering and storage. We source all our packaging from Vegware who use plants and renewable, lower carbon, recycled or reclaimed materials that can be composted or recycled wherever possible.