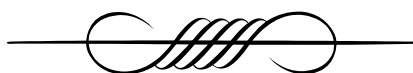


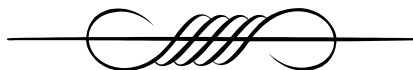
# English Summertime

£52.50 per person (50 guests minimum)



## Selection of Canapés

Seared Scallop on Pea Puree served on teaspoon, Tomato and Parmesan Gallettes, Miniature Bangers and Mash served on teaspoon, Fillet of Lamb wrapped in cured ham and served on a redcurrant croute, Asparagus spears wrapped with locally smoked salmon, Miniature Yorkshire pudding filled with home made Red Onion Marmalade, Spiced North Sea Crab Fishcakes with a dipping sauce, Breast of farm reared chicken with coriander and lemon grass, Cucumber Rondels filled with Salad Nicoise, Mushroom Tempura with a Red Chilli side dish



Locally sourced River Wye trout served lightly smoked on a bed of wilted Spinach and dressed with a horseradish cream

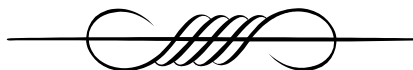
Platter of locally sourced fish and seafood; Beetroot cured Salmon, smoked River Wye trout on a horseradish potato cake, Sea Bass on a bed of spiced spaghetti of vegetables, fresh North Sea Crab on Watermelon Rondel with Mango Salsa

Seared Fillet of Sea Bass served on Wilted Spinach with a light butter and herb sauce

## Vegetarian Option

Asparagus and Sun Blush Tomato Galette with pearls of Garlic and shallots served with a fresh Pesto dressing

Tartlet of Goats Cheese and Red Onion served with a balsamic dressing

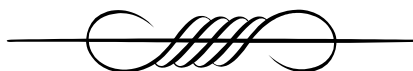


Chateau Briande of Derbyshire Beef seared and cooked rare served on a Fondant Potato with Horseradish Crisps and a rich red wine sauce. Bowls of freshly steamed summer vegetables

Fillet of Derbyshire Beef wrapped in Prosciutto and carved medium to rare with Dauphinoise Potato, sticky roasted parsnips and red wine jus lie and a basket of baby pearls of vegetables

## Vegetarian Option

Filo parcel of spiced vegetables served with an oyster mushroom sauce  
Filo Basket filled with Girolle, Oyster and woodland Mushrooms, shallots and served with a truffle oil



**A platter of English Summer desserts** : Iced Raspberry Parfait with mint and Raspberry Leather, White Chocolate and Raspberry Trifle, Bread and Butter pudding with butterscotch.

Coffee and homemade Coghlan's Chocolates

## Coghlan's Caterers

Unit 5b broom Business Park, Bridge Way, Sheepbridge, Chesterfield, S41 9QG

Phone : 01246 453131 | Email : [food@cookingexpert.co.uk](mailto:food@cookingexpert.co.uk) | Web : [www.weddingcaterersderbyshire.com](http://www.weddingcaterersderbyshire.com)