



Global Kitchen
Catering and Events

Sample 2 Course Menu

Grilled Goats Cheese Salad
with apple & Walnuts

Smoked Salmon Mousse
served with Homemade Chutney & Toast

Ham Hock and Pistachio Terrine
served with Homemade spiced apple puree

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Fillet of Beef Wellington
with Seasonal Vegetables & Red Wine Jus

Garden Risotto

Celebration of seasonal British Veg. Drizzled with Groundnut Oil and roasted Pine nuts

Poached Cod Loin with Pancetta Crisp

Served with a medley of Seasonal British Veg and crushed New potatoes

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Add Dessert- See our separate menu of Dessert options

