## 2 Course Lunch

£29.75 per person



## **Selection of Canapés**

Mini Bangers & Mash, Miniature Red Onion & Goats Cheese Pizza, Shepherds Pie Tartlet, Confit of Duck Tortilla, Small Yorkshire Pudding topped with Mushroom and Shallot, Seared Scallop with Pea Puree, Fresh Salmon with Cajun Spices, Tomato and Parmesan Gallette,



A platter of Locally Sourced Fish and Seafood to include,

Wye valley smoked Trout on horseradish cream, Confit of Salmon on celeriac mash and King Prawns on a spaghetti of Vegetables with balsamic reduction

Tournedos of Breast of Chicken with Sun Blush Tomato Pistachio and served with a sun blushed dressing

Steamed Tureen of Vegetables and Chateau Potatoes

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