



We can offer a fully staffed evening ensuring that you can attend to your guests and not have to worry about a thing even the washing up.

#### STARTERS

Buckwheat Blini with Juniper Smoked Salmon & Fresh Dill

Smoked Mackerel Pate with Celeriac & Apple Remoulade  
& Homemade Soda Bread

Chicken Liver Pate with Blackened Sherry Vinegar Onion  
& Walnut Bruschetta's

Smoked Salmon Mouse wrapped with Smoked Salmon  
with a Cucumber & Dill Salad

Timbales of Crab, Fennel, Fresh Lemon & Herbs

Salad of Palma Ham, Fig, Buffalo Mozzarella, Rocket,  
Rosemary Croutons & Sweet Balsamic Dressing

Smoked Trout, Roasted Beetroot, Watercress on a  
Chive Pancake with a Horseradish Cream

#### MAIN COURSES

Slow-roasted Lamb with a Salsa Verde  
Chilli Roasted Rosemary New Potatoes  
Aubergine Cannelloni with Ricotta on a Sweet Tomato Sauce,  
Fresh Basil & Parmesan  
French Beans & Buttered Spinach

Lemon & Rosemary Lamb Rumps cooked Pink  
Baby Roasted New Potatoes  
Homemade Homous & Chilli Jam  
Roasted Romano Peppers with Coriander, Feta & Toasted Pine-nuts  
Salad of Baby Leaves, French Beans, Baby Broad Beans, Petite Pois with a  
Herb Vinaigrette

Beef Fillet with a Roasted Pepper Pesto  
Slow-roasted Vine Cherry Tomatoes  
Buttered Jersey Royals  
Fennel Au Gratin  
Tender-stem, French Beans & Steamed Spinach

Breast of Guinea Fowl with a Cider, Shallot & Thyme Jus  
Dauphinoise Potatoes  
Honey Roasted Carrots & Parsnips  
Buttered Savoy Cabbage with Toasted Almonds

Pudding  
Lemon Posset with Shortbreads  
Spiced Apple Crème Brûlée  
Individual Pavlovas with Lemon Cream, Roasted Peaches, Mint & Toasted  
Almonds  
Rich Chocolate Mousse Cake with Redcurrant's & Cream  
Vanilla & Ginger Cheesecake



canapes private dining bespoke events

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