

HOT MAIN COURSE IDEAS

*Brought to guests' tables with the main item garnished on a hot plate
and offered with Assorted Mixed Vegetables*

Hot Poached Fillet of Scotch Salmon served with Smoked Salmon Sauce

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Salmon and Prawn Medley in a Triangular Puff Pastry Case

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*Seared & Crusted Salmon marinated with Lemon & Black Pepper
served with Cream & Chive Sauce*

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Bacon-wrapped Fillet of Pork served with a Plum Sauce

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Roast Chump of Lamb with Minted Gravy on creamy Mash

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Breast of Duck served with Orange Sauce or Raspberry & Redcurrant Sauce

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Breast of Chicken with Roquefort & Brandy Sauce

(or other sauce e.g. with Bacon & Mushroom Sauce, Sundried Tomato & Olive, Veronique..Asparagus)

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Stuffed Breast of Chicken served on a Croute with a Cream & Chive Sauce

e.g. with goats cheese, pine nuts, sun-dried tomatoes, basil and olives.....

(or filling of your choice e.g. Ricotta & Bacon or Sun-dried Tomato & Mushroom)

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Individual Salmon Wellington or Individual Chicken Wellington

(eg Chicken Breasts with Date Mignon, cooked in Puff Pastry with lattice design)

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Posh Sausage and Mash with Onion Gravy

(including three varieties of great sausages)

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Individual Pies with Crisp Pastry Toppings

(eg Steak, Kidney & Mushroom or Salmon & Prawn)

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