

3 course Luxury River Picnic – ‘Chris Burns Catering’

(Delivered in an insulated hamper bag)

Starter

Baked fillet of salmon with herbs and spices

Slices of Scottish smoked salmon

Marinated king prawns with caramelized lemons

All the above are accompanied with fresh dill crème fraîche and cucumber ribbons

Main

Rare Scotch beef rolled in course ground black pepper served with a handmade spicy horseradish cream and a red, onion and thyme chutney

Summer vegetable Frittata topped with West Country Cheddar (V)

Gruyere cheese roulade with cream cheese and asparagus (V)

Baby leaves of lambs lettuce, spinach, rocket with julienne of beetroot (V)

Fresh couscous combined with chickpeas, red onion, garlic, fresh mint, and coriander, roasted peppers, cucumber with a hint of mild chilli and lemon dressing (V)

New potato salad with banana shallots and handmade chive mayonnaise (V)

Rustic bread and butter

Dessert

Tarte au citron served with strawberries and thick Dorset cream

Extra: Selection of British cheeses with assorted crackers, fruit chutney, mixed grapes and honey glazed nuts

£43.50 per head including VAT for orders of 2 – 12 people