



WEDDINGS • CELEBRATIONS • BUFFETS • CONFERENCES • TRAINING DAYS

## *Main Courses*

### *Traditional Roasts*

Roast Loin of Pork

Roast Breast of Turkey

Roast Rib Eye of Beef

Roast Leg of Lamb

Roast Supreme of Chicken

*All of the above roasts are served with roast gravy, homemade stuffing OR Yorkshire pudding, and suitable accompaniments*

Beef Braised in red wine and port, with smoked bacon lardons,  
glazed shallots and mushrooms

Italian-style Roast Loin of Pork marinated in fennel, lemon and parsley,  
served with salsa verde

Pork Braised in Cider served with a Calvados and cream sauce,  
glazed shallots and apples

Lamb Shank cooked in a red wine, balsamic & rosemary sauce

Roast Fillet of Salmon, served with watercress salad and either  
hollandaise sauce or chive cream sauce

Crespolini stuffed with mushroom, spinach and ricotta,  
served with a parmesan cream sauce (v)

Aubergine Parmagiana with fresh mozzarella (v)

Butternut Squash Risotto with parmesan crisps (v)

*All of the main courses are served with a potato dish and seasonal vegetables*

We can also supply cutlery, crockery, linen or other tableware  
*All items are freshly prepared/cooked in our own kitchens.*

*For 'Something Different' we can design you a bespoke menu,  
Chef Chris Lee would be pleased to meet with you  
to discuss your individual requirements.*

Christopher Lee Catering  
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