JUTE

PRIVATE DINNER MENU

STARTERS

Confit chicken and ham terrine
with Dundee marmalade and focaccia

Smoked salmon carpaccio
with pea puree and parmesan toast

Maple feta and chilli flake vol au vent with pickled walnut and beetroot salad (vg)

MAINS

Pancetta roast chicken breast, dauphinoise potato
with butterbean, leek and thyme fricassee

Sweet potato, red chard and red lentil dahl
with braised coconut rice (vg)

Grilled seabass fillet, olive baby potatoes,
caper and lemon hollandaise

DESSERTS

Mango, passionfruit and pineapple baked pavlova (vg)

Sticky toffee pudding
with glazed banana and vanilla ice cream (v)

Lemon and blueberry tart
with raspberry sorbet (v)

3 Courses £40.00

(v) - Vegetarian Dish (vg) - Vegan Dish
Some dishes may contain nuts. Allergen advice sheets are available.

All prices are per person and inclusive of VAT,
All pre-orders must be received at least 5 days prior to the event.
Any changes to the event must be submitted in writing via email at least 3 days prior to the event. Changes received after this deadline may not be accommodated, and full payment for the original order will be charged.

City Arts and Corporate Catering Ltd reserve the right to adjust prices without any prior notice.