



**Duck Breast with Balsamic & Orange Dressing and
Candid Beetroot**

Plump duck breast drizzled with fruity orange vinaigrette and candid beetroot

Served with fresh selection of white and granary bread rolls and butter

Cherry Sorbet

Refresh your palate with this real fruit cherry sorbet. The perfect intermezzo

**French Trimmed Breast of Chicken filled with Mushroom and Sundried Tomato, White Wine
and Tarragon Sauce, Gratin Potato and Roasted Beetroot**

A decorative dish containing beautiful French trimmed moist breast of chicken filled with fleshy mushrooms and ripe sun-dried tomato, drizzled with a white wine and tarragon sauce that gives a slight kick of aniseed. Creamy Gratin potatoes and tender roasted beetroot finish this dish to make it simply irresistible

Assiette of Fine Desserts

Satisfy the cravings of chocoholics and pastry lovers alike by treating them to a trio of miniature desserts, choose your own combination from our premier selection.

**Freshly Brewed Coffee or English Tea
Charge per Person £38.75 per person inc vat**

For more menus please contact; Sarah Banks – sarahb@jenkinsonscaterers.co.uk

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