



FIVE COURSE MENU

Our five course menu is created just for you. We work with you to find the right balance of dishes to suit the occasion and your tastebuds. Below is a sample five course menu.

Let us know if you require any special theme or cuisine and we will do our very best to accommodate your requests. Get in touch to discuss your sit down dinner requirements and ideas.

FIVE COURSE MENU

Starter

Terrine of ham hock with farm house breads and pickles

Vegetarian alternative
Warm forest mushroom

Second course

Goats chees and red pepper mousse with pumpernickel bread

Main

Stuffed chicken with fennel and tarragon mousseline, dauphinoise potatoes and seasonal vegetables

Vegetarian alternative
Gnocchi with oven roasted vine tomatoes, wilted baby spinach, porcini mushrooms and taleggio cream sauce

Dessert

French apple tart with Cornish vanilla ice cream

Cheese board

Selection of cheese

Coffee and mints

Allergens and nuts notice

- We cannot ensure canapes will be nut free as we use nuts in our kitchen
- We cannot ensure our canapes are allergen free as we use all known allergens in our kitchen

CATERING ENQUIRIES AND BOOKING

Find out more about our creative catering options by email, calling or visiting us. We'd love to hear your ideas and create something delicious to suit your personal style, theme and event.

023 9310 5505

hello@cateringwithzest.co.uk

Catering with Zest and Celebrate at the Lido
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