

JOCASTA'S

g r o u p

Menu D

Four Course Dinner for Marquee Weddings and Events

*G Cold Poached Wild Salmon topped with Whole King Prawn, Saffron
and Lemon Mayonnaise and Mixed Baby Leaves*



*G Braised, Blade Fillet of Beef cooked with Baby Onions, Mushrooms,
Pancetta & Port*
Served With Seasonal Vegetables and Potatoes*



*V Fresh Raspberry Tartlet with Fresh Cream
or
V French Lemon Tart with Fruit Coulis*



Fresh Filter Coffee and Mints

£29.00 per person

G = Gluten Free V = Vegetarian

(due to the current large increase in beef prices we have found it necessary to place a supplement on our Roast Beef – we have decided to implement this rather than buying a cheaper cut of meat or even a foreign cut as we are always supporting British farmers and meat suppliers)



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