



WEDDINGS | BUSINESS EVENTS | PRIVATE EVENTS

*Thyme2Dine.....
Where Creativity meets Quality*



Formal Dinner Menu

3 Course £27.95 per person

Includes flavoured breads and Petit Fours

Select two options from the first course, main and sweet dishes, plus if required, a vegetarian alternative from the vegetarian dishes. A selection of market vegetables with the main course.

3 course menus...

First course

Leek and potato soup finished and gruyere toast.

Classic minestrone soup

Chicken liver, sage and Marsala parfait served with toasted brioche and spiced red onion jam.

Smoked salmon and crème fraiche toast.

Sautéed wild mushrooms in a garlic and chive sauce atop of a toasted bruschetta.

Melon and Parma ham drizzled with a honey syrup.

Main course

Chicken breast wrapped in smoked bacon with a brandy and Dijon sauce.

Poached supreme of chicken with a wild mushroom sauce.

Lime crusted salmon with a sticky honey and soy sauce.

Baked fillet of fish with a creamed leek sauce and roasted lemon garnish.

Slow roasted beef, Yorkshire pudding with red currant and port jus.

Beef wellington with Burgundy and rosemary jus.

Pork loin topped with black pudding with a cider and thyme jus.

Slow roasted pork belly with apple rosti and a cider and sage jus.

Vegetarian

Greek vegetable moussaka.

Mediterranean vegetable gateaux with pesto, lemon oil and goats cheese sauce.

Provençal vegetable tart with tomato and basil coulis.

Roasted vegetable and brie wellington with sundried tomato and pepper sauce.

Ravioli of Mushroom with a basil cream.

Sweets

White chocolate & cherry mousse.

White Chocolate & raspberry panacottas.

Classic Tiramisu.

Dark chocolate and salted caramel delice.

Lemon and ginger cheesecake

Baileys laced bread and butter pudding with vanilla custard.

Sticky toffee pudding with Carmel sauce and sauce Anglaise.