



Kings Catering Hot Dinner Menus

Starter

Homemade Soup
Served with Bread Roll and Butter Portion
or
Hot Garlic Mushrooms in a Cream Sauce
or
Brussels Pate with French Bread

Main Course

Chicken Supreme Chasseur (or with choice of sauce)
or
Roast Topside of Beef with Yorkshire Pudding
or
Vegetable Mediterranean Crumble (v)

All Served With
Roast Potatoes and New Minted Potatoes
Selection of Seasonal Vegetables

Dessert

Choice of Fresh Cream Gateaux
or
Profiteroles with Chocolate Sauce
or
French Apple Tart with Fresh Cream

Two Course or Three Course (price on application)

All prices quoted are per person choosing one choice from each course for the whole party and include presentation, crockery, cutlery, table linen and staff to serve.

Please note; depending on the numbers catering for and equipment needed there may be an additional cost. Please call for details

ALL PRICES ARE SUBJECT TO VAT.

You may also create your own menu, please contact 01670 732500 for details.