

# Delish Sisters

TASTY FOOD MADE WITH LOVE

## Three Course Plated Menu :

### STARTER:

1. Mushroom arancini with a truffle aioli and fresh rocket
2. Roasted red pepper and tomato soup with a herby crostini

### MAIN:

1. Confit chicken served with garlic pommes anna and seasonal green veg with a roast chicken jus
2. Herb and garlic crusted chicken on creamy mashed potato with a wholegrain mustard sauce and seasonal green vegetables
3. Butter chicken curry with turmeric and onion rice, coconut sambals and a soft roti
4. Layered aubergine, mozzarella and parmesan with homemade tomato sauce
5. Wild Mushroom ragu on parmesan polenta with wilted spinach and shavings of parmesan

### DESSERT:

1. Chocolate and caramel brownie with whipped vanilla cream
2. Bite Sized Seasonal fruit pavlova
3. Lemon tart topped with thick Italian Meringue

### STARTER:

1. Asian chicken salad with a sesame dressing and puffed rice noodles
2. Crispy panko fish cake with a fresh salsa, herb aioli and crisp slaw

### MAIN:

1. Asian beef short rib with a ginger and sweet potato puree, green veg and sesame seeds
2. Glazed beef short rib on parmesan mashed potato with seasonal veg and crispy onions
3. Crispy roasted pork with a mustard mash potato apple and fennel sauce and seasonal greens
4. Spinach, feta and basil involtini

### DESSERT:

1. Vanilla crème brulee with fresh berries
2. Coconut panna cotta with crisp toasted coconut and macerated vanilla berries

### STARTER:

1. Whipped parmesan ricotta with olives, herbs, sundried tomato and pinenuts served with toasted flat breads
2. Fresh pea, flaked salmon and dill salad with toasted almonds and a horse radish cream
3. Beef carpaccio with shavings of parmesan, crispy capers, basil oil and fresh rocket

### MAIN:

1. Moroccan braised lamb shanks on a herby cous-cous with tzatziki and pomegranate rubies
2. Beef fillet cooked to medium on a parmesan polenta, bearnaise sauce, herb oil and crispy shoestring potato
3. Hoisin roasted pork belly on a ginger sweet potato mash with crispy crackling and a fresh Asian slaw
4. Slow braised beef with home made gnocchi, seasonal veg and a rich beef jus
5. Butternut and sage tortellini with a creamy burnt butter and sage sauce and toasted pine nuts

### DESSERT:

1. Decadent chocolate tart with golden coconut crumb and thick vanilla cream
2. Cinnamon, fig and pistachio pavlova