



**OLIVEPOT  
CATERING**

£49.95per head

Champagne cocktail  
Mixed olives, sun dried tomatoes, sweet balsamic silver skin onions and herb pitta crisps

**Appetizers**

Lemon and chilli prawn skewers  
Mini Chicken and cranberry wellingtons

Baskets of freshly baked rolls

**Starters**

(V)Salad of roasted spring vegetables with buffalo mozzarella and beetroot chutney

Homemade spiced chicken broth

Bacon, shallot and stilton tart topped with mixed leaves and balsamic glaze

**Mains**

Honey and mustard glazed pork loin topped with rocket, caramelised red onions and paprika potatoes

(V)Trio of spiced vegetable kebabs served with rice tower and naan bread

Basil pesto coated salmon fillet served with spinach, new potatoes and sun dried tomatoes

Black pepper coated rump of lamb served with pea and mint risotto and lightly coated onion rings

**Desserts**

Warm orange cupcake drizzled with homemade chocolate sauce

Red berry and ginger Eton mess

Lemon cheesecake served with lime syrup and crème Chantilly

**To Follow....**

English and continental cheese board served with bread or crackers and a selection of chutney

Tea or coffee served with a selection of handmade petit fours