



Plated Sample Menu

Canapés

Spicy Thai Prawns in Filo Cups with Amaranth

Cherry Tomato Tarte Tatin with Basil Pesto

Mini Yorkshire Puddings with Rare Beef, Creamed Horseradish and Baby Beetroot

Salt & Pepper Squid with Chilli Jam

Pea & Parmesan Arancini with Lemon Aioli

First Course

Creamy Burrata with English Air-Dried Ham,
Heritage Tomatoes, Mint, Basil Oil and Olive Crumb

Main Course

Thyme Roasted Loin of Lamb, Basil Mash, Baby Carrots, Broad Beans and Salsa Verde

Pudding

Rich Chocolate Mousse

with Salted Caramel, Honeycomb & Raspberries, Fresh Flowers



Hope this example menu has given you a feel for the type of food we excel at.

You can find more online on our website www.TwoManyCooks.com or

Please feel free to give our team a call on **01737 841624**