

## CCS Catering

# Main

Pork Fillet wrapped in Prosciutto with Garlic and Capers

Lemon and Herb Crusted Salmon Fillet served with Buttered New Potatoes

Beef Bourguignon served with Sweet Potato Mash and Braised Red Cabbage

Wild Mushroom Filo Strudel with Toasted Sesame Seeds

Herb Crusted Rack of Teesdale Lamb served with Dauphinoise Potatoes

Chicken wrapped in Parma Ham served with Rock Salt Crushed New Potatoes  
and a White Wine and Cream Sauce

Braised Pork in a Cider, Mustard and Cream Sauce served with Apple and Sage  
Mash

Roasted Red Onion and Camembert Wellington with Cherry Tomatoes, Basil  
and Garlic

Coq Au Vin served with Buttered New Potatoes

Chicken Breast cooked with Coconut Cream, Lemongrass and Lime Leaves and  
served with Coriander and Lime Rice

Chickpea and Roasted Vegetable Tagine

Individual Beef Wellington

Roast Topside of Beef (cooked to your liking) with Yorkshire Pudding, Roasted  
Potatoes and Red Wine Gravy

All mains are served with Seasonal Vegetables