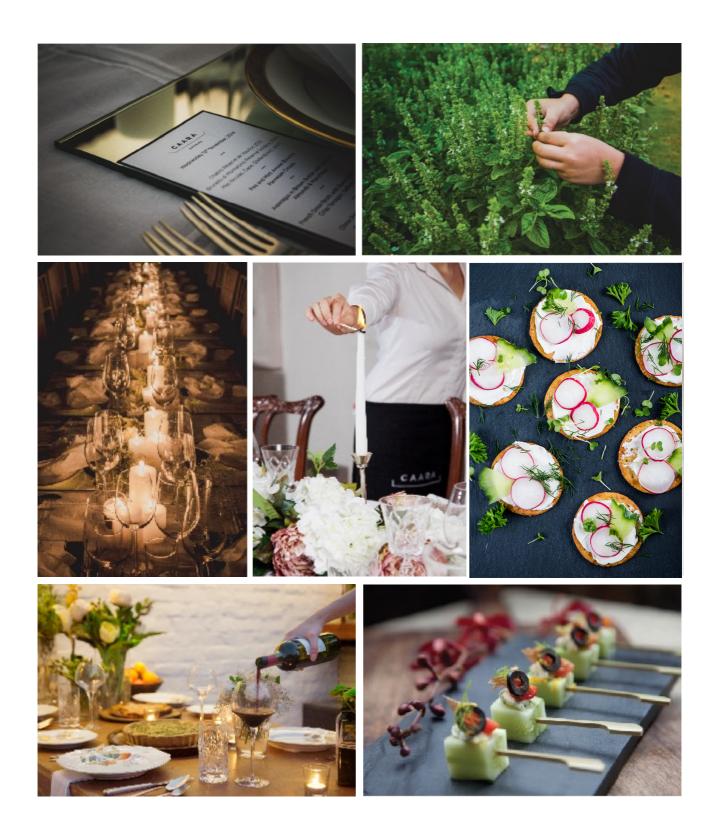
CAARA

CATERING





SIT DOWN SUPPER SAMPLE MENU

Amuse Bouche

Carrot & pumpkin soup shot with truffle oil drizzle and micro-cress

Starter

Garlic and rosemary herb baked brie with FarmLove fresh salad, figs and walnuts

Sorbet

Mandarin and Tulsi

Mains

Hand crafted basil gnocchi with parmesan cream, spring peas and aged parmesan

OR

Oven roasted New Zealand rack of lamb with herb gremolata, minted creamy mash potato, olive Puree, black carrots, red wine Lamb Jus

Cheese Platter

Roquefort, Cheddar, Emmental, Edam, Camembert with figs, grapes, walnuts with tomato & onion chutney

Dessert, Tea & Coffee

Petite Fours

Classical double chocolate & cherry fondant