

# CAARA

CATERING



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## SIT DOWN SUPPER SAMPLE MENU

### **Amuse Bouche**

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

### **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