



FOUR SEASONS CATERING

HEN PARTY MENU

Starter

Wye Valley Smoked Salmon Blini, Picked Cucumber, Shallot & Dill Dressing
Chicken Liver Parfait, Onion Marmalade Gel, Crisp Bruschetta, Candied Orange
Burrata, Plum Tomato & Basil Pesto Bruschetta (V)

Main Course

Braised Brisket of Welsh Beef, Pancetta Lardons, Garlic Creamed Potato, Red Wine Jus
Pan Fried Chicken Supreme, Creamed Potato, Leek & White Wine Sauce
Pan Fried Fillet of Salmon, Buttered Asparagus, Lyonnaise Potatoes, Lemon & Chive Beurre
Blanc
Pant-ys-Gawn Goats Cheese & Leek Tart, New Potato Cake & White Wine Cream (V)

Dessert

The Greatest Chocolate Brownie, Raspberry Gel, Chocolate Paint, Chantilly Cream
Deconstructed Eton Mess, Lemon & Raspberry Meringues, Chantilly Cream, Blueberry Dust
Sticky Toffee Pudding, Butterscotch Sauce, Crème Anglaise, Chocolate Dust



Additional Notes

Prices

Canapes Start at £5.50 per person Menu attached

3 Course Meal

£32.50 for 1 choice per course

Pre Orders required minimum 7 days prior

Glass Hire if required

85p per glass, we can provide, tumbler for water, Champagne Flutes, Red & White Wine Glasses

Deposit & Payment

A £200 deposit is required to secure you event, with final balance due 7 days prior, along with menu choices & any dietary requirements.