

# ARABELLA REEVE CATERING

We specialise in creating bespoke menus, but please find some inspiration below.  
Canape's from £6+VAT per head, Three Courses from £36+VAT  
BBQ's, Sharing Boards, Afternoon Tea and other options are available – please contact us

## Canapés:

Parmesan Shortbreads with Creamed Goats Cheese and Red Onion Marmalade (v)  
Venison of Focaccia with Bearnaise Sauce  
Arancini with Aioli (v)  
Poppy Seed Macaroons with Smoked Salmon and Crème Fraiche  
Sticky Pork Belly Skewers

## Starters:

Chicken in a Pot with Toasted Brioche  
*Pear and Apple Chutney*  
Martini Glass of Classic Prawn Cocktail  
*Rustic Bread*  
Scotch Quails Egg (v)  
*Aioli*  
Ravioli of Wild Mushrooms (v)  
*Sage Butter*

## Mains:

Parma and Sage Wrapped Pork with Marsala  
*Creamed Cauliflower, Kale and Heritage Carrots*  
Fillet of Salmon with a Pink Champagne Sauce  
*Pommes Anna and Pea Puree*  
Slow Roasted Shoulder of Lamb  
*Roast Potatoes and Baby Vegetables*  
Spring Chicken with Ricotta and Herbs  
*Crushed New Potatoes, Glazed Chantenay Carrots and Fine Beans*  
Aubergine Cannelloni with Fresh Tomato Sauce (v)  
*New Potatoes and Fine Green Beans*

## Desserts:

Warm Triple Chocolate Brownie  
*Chocolate Sauce, Vanilla Ice-cream*  
Pavlova, Whipped Cream with Seasonal Berries  
*Fruit Coulis*  
White Chocolate Cheesecake  
*Gingernuts and Raspberries*  
Lemon Posset with Toffee Sugar Spears  
*All Butter Shortbread Biscuits*

Dietary requirements can be accommodated and separate vegetarian/vegan menus are available

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