



Global Kitchen
Catering and Events

Sample 5 Course Menu

Fresh Pea and Lemon Panna Cotta
with Toasted Pistachio

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Blackened Mackerel
With a White Bean Cassoulet and Pancetta Crisp

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Corn Fed Chicken Breast
With Pan Fried Wild Mushrooms, Charred Asparagus and Thyme Jus

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Rhubarb and Custard
With Ginger Biscuit

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Cheese Board

A selection of Local Cheeses, Homemade Chutneys and biscuits

