



Paul Young Catering



We have a large range of delicious starters, main courses and desserts for you to choose from. We would design a menu especially based on your requirements, using seasonal and local ingredients wherever possible.

This is simply an example menu put together by our chef to give an illustration of the types of dishes available

WILD MUSHROOMS ON CROSTINI

(Wild & exotic mushrooms in a fresh tarragon cream sauce, drizzled with white truffle oil, toasted home made rustic bread)

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SLOW COOKED PORK BELLY

(Apple, mustard and caraway seed glaze, fine beans, buttered herb crushed new potatoes, creamy apple sauce and crackling)

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LEMON POSSETT

(Macerated berries, fresh cream, cinnamon Arlette)

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PRICE £25.00 per person (based on this particular example)

**The price will include supply of all crockery, cutlery and service charges
(Glassware and table linens available)**