



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

CARPACCIO OF SCOTCH BEEF

(Garnished with parmesan shavings and fine herbs, lemon and white truffle oil dressing)

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PAN-SEARED FILLETS ORGANIC SEA BASS

(Warm potato salad, piperade, chorizo, green beans, tomato concasse, fine herbs, lemon confit)

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BRAMLEY APPLE CONFIT TART

(Pate brisee, Chantilly cream and cider syrup)

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PRICE £28.00 per person (based on this particular example)

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