



## Louise's Kitchen

# A selection from our Bistro Style Main Course for Weddings and Parties

### Starters

Butternut squash and ginger soup (v)  
Goats cheese & apple terrine with rocket and edible flower salad  
Avocado mousse wrapped in ribbons of courgette served with ciabatta crisps and  
crunchy salad (v)  
Prawn and grapefruit cocktail served in a martini glass  
Smoked duck and beetroot salad

### Main Course

Beef and ale pie with puff pastry with the bride and groom's initials served to  
each table with gravy, peas and new potatoes

Chicken and leek crumble served with a crunchy green salad and buttered  
potatoes

Tunisian lamb served with butternut squash and red onion cous cous salad and  
beetroot salad

Fish pie with creamed mashed potatoes, ribbons of courgette and carrot puree  
Vegetarian lasagne with French baguette and edamame bean,  
mint and feta salad (v)

### Dessert

Raspberry parfait with a white chocolate layer served  
with a raspberry coulis  
Individual lemon and rosemary infused possets with almond crisps  
Seasonal fruit terrine with mint infused cream  
Chocolate fudge cake with homemade vanilla ice cream  
Fig and honey tart with fresh mint  
Apple and pistachio galette with vanilla mascarpone cream  
Blood orange granita

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