

Dawn Seager

MAKING CATERING PERSONAL

STARTERS

A starter should be just that... light, tasty, a delightful prelude to the main course.

Such as...

...Crab and grapefruit salad – a delightful combination of the flavours of sun and sea, served with baby vine tomatoes and cos lettuce.

Smooth chicken liver pate served with a chunky red pepper relish and salad leaves.

For real fish lovers – a trio of salmon roulade, hot smoked salmon and gravalax salmon on a bed of rocket, drizzled with a dill dressing.

Or beautifully simple... a Caesar salad, a refreshing start to any meal.

Perhaps something a little more warming...

...Double baked cheese soufflé, light yet full of flavour, due to the double cooking process, served with mix leaf salad and warm dressing.

A rich goats cheese tart, served warm and soft on a bed of salad leaves and baby beetroot.

A warm pomegranate and duck salad... a delicious combination of Gressingham duck with roasted almonds, pomegranate seeds, pea shoots and frisee lettuce, served with a honey dressing.

Homemade soup, always popular... carrot and coriander, leek and potato, summer vegetable.

(All my starters are served with artisan bread & butter)

*Again a small selection to whet your appetite!
Please contact me for a full list and to discuss prices.*