



TWO MANY COOKS

PARTY OR WEDDING

CANAPÉS

Rare Beef, Fresh Horseradish, Mini Yorkshires & Peashoots
 Smoked Sussex Trout, Caper Crème Fraiche, Buckwheat Blini
 Bang Bang Chicken in Filo Baskets, Peanut Sauce
 Free Range Cocktail Sausages cooked in Honey with Mustard
 Posh Cheese Puffs with Gruyere
 Chagrilled Courgette & Houmous on Pinenut Shortbread

FIRST COURSE - SHARING BOARDS

English Cured Ham & Chorizo, Romesco Sauce, Beetroot Puree,
 Minted Mozzarella, Oven Dried Tomatoes & Marinated Plump Olives
 Bread Croutes & Baskets of Italian Breads

FAMILY SERVICE

Butterflied Leg of Lamb with Vine Cherry Tomatoes, Rosemary & Roasted Garlic
 Served on a board to the table for a chosen guest to carve with a chefs hat & apron

SERVED WITH BOWLS OF

Heritage Tomato Party Salad with Mint, Basil & Feta
 Hot New Potatoes with Chive Butter
 Crisp Green Salad with Toasted Seeds, Roasted Butternut, Basil Green Beans & Really Good Dressing

PUDDING

Buttermilk Pannacotta, Roasted Peach & Raspberries, Ginger Crumb

COFFEE & FRESH MINT TEA

Hope this example menu has given you a feel for the type of food we excel at.

You can find more online on our website www.TwoManyCooks.com or please feel free to give Joanna or Emily a call on **01737 841624**