

PURPOSE CATERING

Suggestion for Kimberley 18th of April 2026 lunch

Starter

Burrata from Puglia & Datterino tomato salad Provencal style

Basil & pine nut pesto, toasted sourdough

Scottish smoked salmon and prawn, seaweed & dill ballotine,

Beetroot salad & horseradish, toasted soda bread

Mains Course

Oven roasted corn fed chicken breast, dauphinoise potatoes

Spring vegetables casserole (creamy white wine and tarragon sauce, Chicken jus)

Both sauce serve on a side

Pan roasted Cornish cod filet

French peas & young carrots etupee, Noilly prat fish Velouté

Melanzana alla parmigiana with rich tomato sauce and basil

(vegetarian)

Desserts

Seville lemon and pistachio mille feuille with Mixed berries

Chocolate pave with hazelnut, drunken cherries and raspberry coulis

