



Restaurant | Weddings | Catering | Events

Al Fresco Dining

Choose three of the following main dishes and three sides to be placed on each table. A great idea for mixing people and creating a friendly and familial ambiance in the room. Fantastic in Marquee settings when placed on long tables.

Main Dishes

- Chicken, prawn, and chorizo paella
- Strips of lamb, red onion, and mushroom cooked in a creamy sauce with blue cheese
- Sliced teriyaki pork tenderloin with stir-fried vegetables, pilau rice, and soy sauce
- Beef and root vegetable cobbler
- Chicken breast cooked in tomatoes & white wine
- Pot-roasted rump of lamb, infused with rosemary & mint, with root vegetables
- Breaded salmon portions served with lemon mayonnaise
- Jerk chicken with rice and peas
- Chunky beef chilli topped with cheese
- Chicken korma with coriander
- Marinated beef, chicken or lamb skewers
- Lamb moussaka
- Mushroom, asparagus, and parmesan risotto
- Vegetable stir-fry with noodles, drizzled with soy sauce
- Root vegetable cobbler
- Vegetable moussaka
- Roasted vegetable and halloumi kebabs with mixed herbs
- Monkfish pieces wrapped in pancetta
- Pulled BBQ brisket of beef
- Pulled pork with sage and onion stuffing

enquiries@jamieleesmithcatering.co.uk | www.jamieleesmithcatering.co.uk

DF - Dairy Free | GF - Gluten Free | V - Vegetarian | VE - Vegan



Restaurant | Weddings | Catering | Events

Sides

- Diced potatoes cooked with onion, garlic, and fresh herbs
- Minty new potatoes with fresh butter
- Cheesy mashed potato
- Greek salad
- Caesar salad with fresh parmesan
- Selection of green vegetables
- Roasted balsamic vegetables
- Roasted swede, carrot, butternut squash, parsnip, and beetroot
- Chargrilled corn pieces drizzled with honey
- Chunky coleslaw with horseradish
- Selection of baby caramelised beets
- Savoury rice with peas, courgettes, and pak-choi
- Bombay potatoes with baby spinach
- Mixed leaf salad with vinaigrette
- Flat breads
- Caprese salad
- Couscous-stuffed peppers
- Sweet potato wedges
- Southern fried potato wedges
- Potato skins filled with cheese and chives

Desserts

To finish the meal: have three-tier cake stands placed on the tables with various dessert bites, and/or a cheeseboard, too.

*Please see the desserts section of our **Appetisers** menu for the mini dessert options.*

enquiries@jamieleesmithcatering.co.uk | www.jamieleesmithcatering.co.uk

DF - Dairy Free | GF - Gluten Free | V - Vegetarian | VE - Vegan