

REALCOOKING
EVENT CATERERS

Main Courses

Individual Lamb Hotpots with shared platters of Honey Roast Baby Vegetables

18hr Lamb shoulder in a Summer garden inspired warm salad, pea and mint pannacotta

Confit of Duck with Mashed Potato Wholegrain Mustard, Crème Fraiche and Peas topped with Watercress

Slow cooked Ham Hock in Cider served with Smoked Bacon, Butterbean and Parsley cassoulet

Steak and Chips with Béarnaise Sauce and pickled Cucumber salad and Mustards

Fillet steak, potato gratin, served in a bowl of summer pea and crème fraiche sauce. Garnished with pea shoots and edible flowers

Duck two ways, crispy skin breast of duck, slow cooked leg, with Chinese spices. Sesame noodles, and Asian vegetables.

Slow cooked duck leg, Asian broth with puy lentils and spring vegetables

Slow cooked shoulder of lamb in Asian spices, soy and ginger glaze, crispy potatoes with five spice seasoning. Pots of edamame beans.