



Menu

CORPORATE
FINE DINING MENU

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STARTER

Velouté of Roasted Broccoli & Garden Peas with Truffle Oil
Silky smooth, enriched with white truffle oil and a whisper of fresh herbs

MAIN

Pan-Seared Fillet of Sea Bass
Presented with fondant potato, finished with a fragrant coconut-lime emulsion and micro-herb garnish

Chicken Supreme en Crêpinettes
Succulent breast filled with jerk-spiced soft cheese, accompanied by a delicate tarragon velouté and seasonal greens

VEGETARIAN

Wild Mushroom & Asparagus Risotto
Creamy Arborio rice infused with woodland mushrooms and tender asparagus tips, finished with basil oil and Parmesan crisp

DESSERTS

Warm Apple Crumble
Layers of spiced orchard apples beneath a golden almond streusel, served with vanilla-bean custard cream

Lime Tart
Zesty lime curd in a crisp pâte sucrée shell, complemented by mango coullis and fresh raspberries



CARIBBEAN & ENGLISH CATERERS

Whether it's a corporate event, baby shower, funeral, birthday, wedding or private party, we can cater for your event. From 2 to 200 guests.



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