



# Ramone The Chef

PERSONAL CATERING SERVICE

## STARTERS

Malaysian style king prawns served with  
crispy seaweed garlic aioli

Garlic and herb king prawns served with  
garlic bread (Gambass)

Crispy halloumi, spiced aioli, honey and  
pomegranate dressing

Ham hock terrine, piccalilli, grilled  
sourdough

Beef capacious, salsa verde, horseradish  
cream

Slow roast artichokes served with chimichurri  
lightly spiced cous cous

Sun kissed tomato and basil bruschetta with  
shaved Parmesan.

Spinach, Ricotta and Chicken mousse  
cannelloni with a hazelnut butter

Crispy Calamari, squid ink emulsion, sweet  
chilli, kale crisp

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## MAIN DISHES

Chicken ballotine, orange scented carrot puree, potato fondant, roast jus

Pan fried fillet of salmon served with a shellfish bisque and garlic mash

Rack of lamb, wholegrain herb crust, a rich lamb jus, creamy mash and mille feuille seasonal vegetables

Sirloin, garlic and herb sautéed potatoes, Peppercorn sauce

Chilean sea bass with shellfish bisque and Jasmine rice



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## DESSERTS

A selection of:

cinnamon apple crumble, Chocolate cakes/mousse, Mille feui, Sticky toffee pudding, Cheese cakes, Chocolate eclair and a selection of Ice creams

Dry ice and bubbles exhibition

Fire exhibition

Sweet fragrance scent experience

And extra goodies for tomorrow!

