



The Wellington Menu - £30.00 +vat per head

(5 days notice - subject to availability) (min 6 people - less by request subject to availability)

If it's a special occasion, date night or a dinner party, you can have a treat meal without having to spend hours in the kitchen (or the shops)

Like you, the wellingtons are all individuals, so you can pick whichever one floats your boat

The Menu

Mediterranean Sharing Platter

or

Vegetarian Mediterranean Sharing Platter (v)

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*select your Wellington:*

Individual Classic Fillet Beef Wellington

Individual Salmon Wellington

Individual Butternut Squash & Stilton Wellington (v)

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Decadent Dauphinoise Potatoes

Chunky Mediterranean Vegetables with Olive Oil & Oregano

Tenderstem Broccoli

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*select your dessert:*

Elderflower Panna Cotta

*or*

Salted Caramel Cheesecake

*a little something to have with coffee:*

Rich Chocolate Brownie

Local Tipples

English Sparkling Wine – Rathfinny 2018 Classic Cuvee - £35.00 +vat

English Sparkling Wine – Hennes Brut NV - £40.00 +vat

English Sparkling Wine – Hennes Rose NV - £40.00 +vat

Hennes Gardner St Classic White - £21.00 +vat

Hennes Gardner St Classic Rose – £21.00 +vat

Red Wine

La Grupa Malbec (Argentina) - £16.00 +vat

British Cheese Platter - £7.50 per head (min 4)

A selection of three British cheeses with accompaniments of crackers, chutney, grapes & cherry tomatoes

Sussex Cheese Platter - £9.50 +vat per head (min 4)

A selection of three local cheeses with accompaniments of crackers, chutney, grapes & cherry tomatoes

Two Course Meals for the Younger Ones - £6.50 +vat each (min 2)

*select one of the following mains*

Mac 'n' Cheese

Hidden Veg Tomato Fusilli

Spaghetti Bolognese

Cottage Pie

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Chocolate Brownie

Please email info@greenfigcateringcompany.com for more info or to order

Delivery charges apply

Simple heating / cooking instructions will come with the meal

Please ask if you need further information on allergens