



(courtesy of Mary Wharpshire)



## **STARTER**

Mousse of Avocado with Crab and Apple Cocktail served with Home-made Melba Toast

## MAIN EVENT

Individual Filet of Boeuf En Croute
topped with

Duck Liver Pate and a Mushroom and Brandy Topping
encased in
Hand-made all Butter Puff Pastry

Served with

Rich Red Wine Demi-glace Sauce
Dauphinoise Potatoes and a Panache of Green Vegetables

## **DESSERTS**

Selection of 4 mini desserts per person served on a platter with little spoons

Lemon Posset, Tiramisu, Chocolate Brandy Pots with Raspberry Sauce & Eton Mess

## You are bidding on:

A delicious 3 course set menu meal, as specified above, for 6 people provided by a personal chef in your own home.

Date to be agreed.

VALUE: