



Field to Fork, Surf to Plate



We pride ourselves on supplying the best quality meats to our clients and customers, using the best local sources; predominantly from the butchers at the Surrey Hills farms.

Our beef and lamb is brought in 'on the hoof' on a weekly basis which ensures the meat can be hung as carcasses and allowed to mature naturally ensuring tenderness and a fabulous flavour.

We take great pride ensuring all our poultry receives the best possible care evidenced by their wonderful taste and flavour. Our fish is responsibly sourced, line caught and bought to our prep kitchen fresh from the sea by our fishmongers daily.



- ❑ Butchers Own Organic Chicken Medallions served With a Warm White Wine, Shallot and Wild Mushroom Jus
- ❑ Seared Duck Breast 24 Hr Marinated in Gentle Asian Spices (Lime, Garlic, Orange, Cumin, Coriander, Sticky Soy)
- ❑ 24 Hour Slow Cooked Minted Surrey Hills Lamb
- ❑ Line Caught Loin Of Cod With a Herb and Parmesan Crust. Served with a Sharp Lemon Jus
- ❑ Surrey Hills Pork Belly Caramelised in Sticky Apple & Cider Red Onion
- ❑ Fresh Salmon Steaks, Tenderly Cooked in a Cracked Sea Salt, Lemon And Dill Infusion. Served With Lemon & Watercress Hollandaise
- ❑ Slow Cooked Lamb/Chicken Tagine in Light Middle Eastern Spices, Toasted Almonds, Apricots, Pomegranate Jewels and Fresh Coriander
- ❑ The Best Surrey Hills Cumberland Sausages Slowly Roasted in Rosemary & Maple Syrup with Caramelised Red Onion & Herb Gravy
- ❑ Black Cod, Jasmine Rice and Pak Choi



LAVENDER CATERING[®]

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