



07725 186 815

sainlo@sainloevents.co.uk

www.sainloevents.co.uk

  Sainlo Events

Reference: Training meeting

Proposal Number: 000xx

Starters (select one)

Quinoa and roasted baby vegetable salad with mixed olives and toasted seeds

Smoked Salmon and new potato salad with spring onion and pickled ginger

Caramelised onions served with buffalo mozzarella, parma ham and balsamic dressing]

Greek salad, vine tomatoes, cucumbers, black olives, red onions and feta cheese with French dressing

Heritage beetroot salad with pumpkin seeds and an orange and vanilla dressing

Main course (select one)

Thai yellow monkfish and prawn curry, served with sticky coconut jasmine rice

Thai yellow curry, snake beans, aubergine, corn, sticky jasmine rice (V)

or

Braised beef bourgignon in rich red wine jus served with pilau rice

Vegetable cassolet with pilau rice (V)

or

Lamb tagine with almonds served with vegetable jewelled couscous

Vegetable tagine with almonds served with jewelled couscous(v)

Desserts (select one)

Chocolate brownie with honeycomb and spiced toffee sauce

Apple crumble with vanilla crème Anglaise

Mixed berries bread and butter pudding with a crème Anglaise

Saffron and cardamom crème bruleé

Mini Christmas pudding with brandy butter sauce

Fresh fruit salad in a ginger and lemongrass syrup