

# JOCASTA'S

g r o u p

## Menu B

### Four Course Dinner

### for Marquee Weddings and Events

*G* *Lincolnshire Asparagus Wrapped with Oak Smoked Salmon*  
*Accompanied with Saffron and Lemon Mayonnaise*



*Supreme of Chicken, Oven Baked with Red Onions, Mushrooms &*  
*Tomatoes with a Port Wine Reduction*

*Served With Seasonal Vegetables and Potatoes*



*V* *Lemon Tart with Raspberry Coulis*  
*or*  
*V* *Wild Berry Cheesecake*



*Fresh Filter Coffee and Mints*

*G* = *Gluten Free*      *V* = *Vegetarian*

*£24.95 per person*