

# JOCASTA'S

g r o u p

## Menu C

### Four Course Dinner

### for Marquee Weddings and Events

(Offsite Events)

*V G Wild Mushroom and Tarragon Soup Served with Fresh Crusty Bread*



*G Slow Baked Belly Pork over Fondant Potato with a Caramelised Onion  
and Red Wine Sauce  
Served With Seasonal Vegetables and Potatoes*



*V Warm Cherry & Almond Tartlet Served with a Chilled Crème Anglaise  
or  
V Chocolate & Pistachio Mousse*



*Fresh Filter Coffee and Mints*

*£25.95 per person*

*G = Gluten Free      V = Vegetarian*



**Head Office:** Jocasta's Group, Moor Lane, Thorpe-on-the-Hill, Lincoln, LN6 9BW

t: +44 (0)1522 686314    f: +44 (0)1522 687397

e: [enquiries@jocastagroup.net](mailto:enquiries@jocastagroup.net)    w: [www.jocastagroup.net](http://www.jocastagroup.net)

Jocasta's Restaurant Limited registered in England & Wales No. 04527086    VAT No. 813 821 544

