

JOCASTA'S

g r o u p

Menu E Four Course Dinner for Marquee Weddings and Events

V Warm Forest Mushroom and Goats Cheese Tart over Wild Rocket
with Balsamic Glaze

or

Fresh Salmon & Dill Mousse served with Toasted Organic Walnut Bread

or

V G Two Bean and Coriander Salad with Chargrilled Asparagus



G Shank of Lamb served with a Rosemary, Shallot & Red Wine Sauce

or

G Roasted Lincolnshire Red Sirloin of Beef with a Port Reduction (+ £3.00 Supp*)

or

G Supreme of Scottish Salmon with a Saffron & Chive Cream Sauce
topped with Whole King Prawn

Served With Seasonal Vegetables and Potatoes



V G Fresh English Strawberries and Cream

or

V Chocolate, Praline and Pistachio Mousse with Raspberry Coulis

or

V Wild Summer Berry, Pannacotta Vanilla Cheesecake



Fresh Filter Coffee and Mints

G = Gluten Free *V* = Vegetarian

£34.95 per person

(due to the current large increase in beef prices we have found it necessary to place a supplement on our Roast Beef – we have decided to implement this rather than buying a cheaper cut of meat or even a foreign cut as we are always supporting British farmers and meat suppliers)



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 w: www.jocastagroup.net

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

