



Celebration

The Main Event

Cured salt beef piccalilli and roasted shallots
Chicken, bell pepper and courgette skewers with chimichurri
Beetroot, leek and goats cheese parcels with seeded crust pastry

From the bowl

Summer potato salad
Summer slaw let's eat it raw!
Rocket & endive with lemon and honey dressing
Our own home made sour dough foccaccio

Pudding

Chocolate fudge brownie with berries and clotted cream

£28 per person



We recommend pairing with

Botter Verosso Prosecco Spumante
£13.00

Light bodied, fruity and refreshing.
A perfect aperitif for al fresco dining and to enjoy
with canapés.

Thierry Delaunay Loire Valley
Sauvignon Blanc £11.00

Classic Sauvignon from the Loire's Touraine
region - think citrus: grapefruit, gooseberry and
a twist of lime

To order please email
info@ejcatering.co.uk

Any questions please call
029 2033 1723

Minimum of 2 guests

All menus are subject to
£8 delivery within Cardiff
or available for collection.

EJ Catering, Unit P5, Capital Business Park
Capital Point, Parkway, Cardiff, CF3 2PU