



Autumn Wrapped Up

Canapes

Rarebit cheese balls with apricot compote &
Chermoula spiced salmon with pickled carrots & caper tarts

Starter

Cod and caper fish cakes with Nordic remoulade
or
Parsnip & marsala soup with toasted walnut straw

Main Course

Rack of Welsh lamb with green pea cous cous, grilled lemon courgettes, pinenuts & watercress wilt
or
Seabass with a lemon caper dressing on a tomato salsa
served with Dauphinoise potatoes & Winter greens

Dessert

Apple upside cake with elderberry cream
or
Dark chocolate orange tart with fresh segmented orange salad
or
Dark chocolate coffee truffles

£42 per person



We recommend pairing with

Domaine Gayda Syrah (Shiraz) 2017 - £16.00
Awarded 17/20 by Jancis Robinson - black pepper, liquorice and spice. A full bodied wine with layers of black fruits, pepper and moderate tannins. A fresh, clean style more comparable to cooler examples from Northern Rhone.

Azevedo, Vinho Verde Loureiro/Alvarinho 2019 - £14.95
This wine is clear and bright with youthful hues. It has intense aromas of fresh citrus fruit, ripe mango, nectarine and grapefruit zest. Refreshing on the palate with aromatic citrus notes and a lively acidity. This wine has a balanced and crisp finish.



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.

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