

“The Unusual Made Easy Showcase”

We're delighted you're interested in coming to The Unusual Made Easy Showcase and experiencing for yourself our fantastic unusual venues and award-winning catering.

To whet your appetite, we thought we would give you a sneak peak of some of the delicious food our chefs create and serve at all the events we host.

You will be able to sample our hot and cold Bowl food, pasta station, delicious carvery and fun Ice-cream parlour.

Please note – We hope you enjoy sampling our food, but the exact food on the day may be slightly different from the below, possibly with a couple of surprises thrown in. So you should probably just come down and try it for yourself.

Hot Food

- Sticky belly pork, apple mash, black pudding puree & quince jelly jus
- Chilli & cracked black pepper squid rings in cones
- Rich butter puff pastry case filled with creamed field mushrooms, baby asparagus, poached quails eggs & hollandaise sauce
- Salmon & haddock fish cakes, pea puree, red onion and red pepper salsa, tartar sauce and pea shoots
- Trio of organic sausages & creamy mash with a sweet red onion jus

Cold

- Spiced lentil & bulgur wheat salad, Rice wine poached free range chicken with sesame & coriander dressing
- Tian of white & brown crab with rocket puree.

Pasta station

- Ricotta tortilla & serpentini with wild mushroom cream or arriabata sauce
- Calzone & garlic bread

Carvery

- Roast beef/Honey roast ham with home made apple sauce
- Brioche and seeded bread rolls.
- Horseradish cream and rocket

Ice-cream Parlour with a twist

- 6 Types ice cream and lots more – join us to experience the flavours

Pots of indulgence

- A range of Pots of indulgence to tempt your taste buds.

To confirm your attendance – please email marketing@limevenueportfolio.com