



Summer Special Menu 2024

(available from April - September)

Two or Three Course Waitress Served Meal (set menu)

Ardennes Pate served with Red Onion Chutney,
Mixed Leaves and Sea Salt Crostini's (G/F without the Crostinis) [G,M]

Vegetarian Option - to be pre-ordered please

Fan of Charentais Melon with a Kiwi, Watermelon and Mint Salad,
accompanied by a Raspberry Vinaigrette (V) (vegan) (G/F) [Mu]

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Supreme of Chargrilled Chicken in a Madeira and Shallot Jus (is suitable for Gluten Free)
with Crushed Herb New Potatoes [M]
(is suitable for Gluten Free)

or

Vegetarian option - to be pre-ordered please

Mediterranean Vegetables wrapped in Puff Pastry [G,C]
Served with a Provençal Sauce (V) (vegan)
and Crushed Herb New Potatoes [M] - CAN BE MADE VEGAN ON REQUEST

All served with

Bowls of Roast Potatoes and Mixed Seasonal Vegetables

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Eton Mess Cheesecake with Fruit Compote and Coulis
(cheesecake can be made G/F or Vegan on request) [G,M]

£19.95 per person (ex VAT) for 2 courses

£25.50 per person (ex VAT) for 3 courses

(includes all crockery, cutlery and waiting staff)

Tea / Coffee after the meal can be added for

£2.50 (ex VAT) per person for instant **OR** £2.95 (ex VAT) per person for percolated

Add chocolate mints for 50p per person

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Allergen Codes:

E-Eggs, F-Fish, L-Lupin, M-Milk, Mu-Mustard, P-Peanuts, Se-Sesame, So-Soya, N-Nuts,
G-Gluten+Cereals, C-Celery+Celeriac, SD-Sulphur Dioxide, MC-Molluscs+Crustaceans