



Good Food, Good Talk

Sample 4 Course Meal

STARTERS

ROASTED VEGETABLE SCOTCH EGG, MICRO LEAVES, BALSAMIC PEARL, BASIL POWDER, SAFFRON AIOLI.

OR

LOCH FYNE SMOKED & ROASTED SALMON ROULADE, PICKLED MICRO VEGETABLE, LEMON GEL, DILL AIOLI, CRISPY DILL

MAINS

SEARED ANGUS 8OZ BEEF FILLET, DAUPHINOISE POTATO, SHALLOT RINGS, SEASONAL GREENS, CANDID HERITAGE CARROT, GREEN & PINK PEPPERCORN SAUCE

OR

GLAZED POTATO GNOCCHI, BLACK TRUFFLE OIL, FOREST MUSHROOM, PANRATTATO PARMESAN CRUMBS, MUSHROOM TUILLE, BABY ROAST COURGETTES.

DESSERT

WARM STICKY TOFFEE PUDDING, MADAGASCAN VANILLA ICE CRÈME ANGLAISE, SALTED CARAMEL ICE CREAM

TO SHARE:

PETIT FOURS

OR

SELECTION OF 3 ENGLISH & CONTINENTAL CHEESE BOARD, GRAPES, CELERY, CRACKERS & BREAD, SPICED CHUTNEY

SPECIALISED IN

PRIVATE DINING, BBQ, FINGER & FORK BUFFETS, CANAPES, BIRTHDAYS, FUNERAL WAKES, WEDDING BREAKFAST, PREP MEALS & CORPORATE EVENTS.

07799118701

yaknyum@outlook.com

MONTON, ECCLES,

yakandyum.com

MANCHESTER