

*for almost any occasion....* **Karen Rankin Catering**

## **POULTRY**

*Chicken Breasts Baked with Wild Mushrooms*

*Char-Grilled Chicken with Warm Noodles*

*Lemon Chicken*

*Chicken Breasts Stuffed with Spinach, with a Saffron Sauce*

*Herb Stuffed Chicken Breasts Wrapped In Bacon with a Tarragon Sauce*

*Chicken And Tarragon with Sun dried Tomatoes*

*Chicken Breasts, Wild Mushrooms and Bacon with a Marsala Sauce*

*Chicken Breasts Stuffed With Haggis in a Mustard Whisky Sauce*

*Chicken Marinated In Lime and Chilli with Saffron Rice*

*Chicken with Porcini Mushrooms in a White Wine Sauce*

*Chicken with Madeira and Tarragon Sauce*

*Thai Shiitake Chicken*

*Pan Fried Chicken Breasts with Muscat Wine and Black Pudding*

*Chicken Breast Stuffed with Asparagus, wrapped in crisp Pancetta*

## **RED MEAT**

*Boeuf En Croute*

*Boeuf Bourguignon*

*Beef Stroganoff*

*Fillet of Beef with a Wild Mushroom and Brandy Sauce*

*Pork Stroganoff with Three Mustards*

*Pork Fillets in Mushroom and Soured Cream Sauce*

*Rack of Lamb with a Herb Crust*

*Medallions of Venison with a Port and Recurrent Jelly*

*Sliced Pheasant in a Creamy Brandy Sauce*

*Duck Breasts with a Port and Blackberry Sauce*

*Pork Fillet with Tomatoes, Cream and Dijon Mustard*

*Casserole of Beef with Mushrooms and Black Olives*

*Braised Beef in Beaujolais*

*Peppered Fillet Steak*

*Pork Fillet Stuffed With Spinach and Roquefort Wrapped in Parma ham*

*Lamb, Red Wine and Rosemary Casserole*

*Venison Fillet with a Wild Mushroom Sauce*

*Winter Navarin of Lamb*

*Aromatic Spiced Duck*

*Roast Fillet of Lamb with Buttered Leeks and Sherry Sauce*

[www.karenrankincatering.co.uk](http://www.karenrankincatering.co.uk)