

All About Catering

Ideas for Chicken Mains

Chicken Main Courses

Roast Breast of Chicken served on a buttered spinach and potato cake

Supreme of Chicken filled with confit of tomatoes and goats cheese

Creamy Chicken, Leek and Tarragon Pie topped with Scrunched Filo Pastry

Grilled Chicken Breast with Salsa Verde, roasted butternut squash, courgettes, red onions

Tagine of Chicken, Chickpea and Confit Lemon
giant couscous with aubergine, peppers, pomegranate, flat parsley and toasted pistachios

Brioche and Parmesan Crusted Supreme of Chicken filled with Sundried Tomato and Mascarpone

Coq au Vin on braised cabbage with lardons of pancetta

Spicy Sautéed Chicken with an Etuvée of Red Peppers and Tomatoes

Corn-fed Chicken with truffles, champagne, asparagus and chanterelle cream sauce

Pan-fried Supreme of Free Range Chicken on a vegetable and pearl barley broth

Steamed Breast of Corn-fed Chicken stuffed with red pepper mousse with honey braised leeks

Chicken Schnitzel with a watercress, cherry tomato and preserved lemon salad

Pan-fried Chicken Breast with creamy leeks and crispy black pudding

Chicken Breast and Thigh marinated in Garlic, Cumin and Coriander with Esme Salad

Grilled Chicken Breast on braised fennel with a fennel seed and lemon butter

Paillard of Chicken filled with Prosciutto, Parmesan, Fresh Oregano and Basil

All prices are quoted ex-VAT

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