



## Fan of Galia Melon & Strawberry Salsa

4 Persons      1 Galia Melon  
8 Strawberries

### Method

Peel Melon  
Cut into Quarters  
Slice Quarters of Melon Thinly and Fan on plate  
Cut Strawberries into small Pieces and place on plate

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## Sweet Potato Wedges

4 Persons      4 Sweet potatoes Large  
4 Teaspoons Olive Oil  
1oz Rosemary  
Seasoning

### Method

Peel Potatoes  
Cut into Wedges  
Chop Rosemary  
Place Wedges on Baking Tray  
Sprinkle with Seasoning & Rosemary  
Pour Olive oil Over Wedges  
Place in Hot Oven 170 degrees for 30/35 Minutes

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## Garlic & Cheese Potatoes

4 Large Potatoes  
2 Tea Spoons Chopped Garlic  
¼ Pint Cream  
2oz Grated Cheese  
Seasoning

### Method

Peel Potatoes  
Boil Potatoes for 20mins, allow to Cool. Can be done day before  
Slice Potatoes  
Mix cream Garlic and seasoning together

Place slices potatoes in a dish  
Pour over cream mixture  
Top with grated Cheese  
Place in hot oven for 20/25 Minutes

## **Eton Mess**

8 Strawberries  
4oz natural Yogurt  
1 Punnet of Mixed Berries  
Whipped Cream  
4 Meringue nests  
2oz Sugar

### Method

Place mixed berries in saucepan with sugar, heat through till sugar dissolves. Allow to cool.  
Crush Meringue  
Whip Cream  
Slice Strawberries  
Place Mixed berries and strawberries in Glass  
Top with Fresh Cream and serve