

## *Dinner Party Menu*

**£65.00 per head (minimum 10 guests)**

Selection of breads & butter curls

### *Starters*

Fresh homemade soups

Tomato, mozzarella & basil with a balsamic drizzle

Half a Gallia melon filled with fresh berries

Pear, parmesan and rocket salad

Traditional prawn cocktail

#### **Add £2.75 per head**

Goat's cheese, avocado and bacon salad with raspberry vinaigrette

Crisp Salmon or chicken Caesar salad with oven baked croutons and freshly shaved parmesan cheese

Fanned melon with prawns and Marie rose sauce

Smoked salmon with a timbale of egg mayonnaise

Homemade chicken liver pate served with orange coulis and melba toast

#### **Add £3.75 per head**

Tropical Tiger prawn salad on wild rocket with fresh cream cocktail sauce

Smoked salmon parcels filled with fresh salmon mousse with a watercress and rocket salad dressed with lemon balsamic vinegar

Roasted red pepper & goats cheese tartlet with red onion marmalade

Warm avocado stuffed with prawns, bacon & sour cream

Warm duck breast and orange salad with a honey & soy sauce dressing

## *Main Courses*

Chicken breast in champagne or chasseur sauce  
with  
Roasted new potatoes, green beans and carrots

**Add £2.75 per head**

Poached salmon with lemon and dill sauce  
or  
Cod wrapped in Parma ham with sundried tomatoes and basil  
with  
Duchess potatoes, Rocket and watercress or baby vegetables

**Add £3.75 per head**

Sirloin steak with Diane or chasseur sauce  
or  
Pork tenderloin with ham & mushroom sauce or caramelised apples, crème  
fraiche & sage  
with  
Lyonnais potatoes, buttered carrots, broccoli and cauliflower polonaise

**Add £5.00 per head**

Lamb leg steaks in red wine & shallot sauce  
or  
Roasted duck breast in port and raspberry sauce  
with  
Turned vegetables in filo pastry baskets and herby roast potatoes

**Add £6.00 per head**

Fillet steak in green peppercorn sauce with dauphinois potatoes  
or  
Fillet of beef Wellington  
with  
Shallots in red wine, broccoli and cauliflower cheese and lemon carrots

## *Desserts*

Raspberry or passion fruit pavlova

Homemade profiteroles with thick chocolate sauce

Chunky fruit salad with a raspberry coulis and vanilla ricotta

Caramelized oranges flamed with grand Marnier

Lemon syllabub in brandy snap baskets

White and dark chocolate terrine with berries

Chocolate mousse pots

Homemade Bakewell Tart

Trio of desserts

Mascarpone lime torte

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**Add £3.50 per head**

Crepe suzette

## *Coffee*

To be served with

Chocolate dipped strawberries, mints and petit fours

## *Cheese*

**Add £7.50 per head**

A board of at least 6 different cheeses decorated with fruit and served with chutney and a selection of crackers