

Dinner Party Menu

£45.00 per head

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 £1.00 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 £2.00 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 £1.00 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 £2.00 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 £3.00 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 £4.00 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

Crepe suzette

Coffee

To be served with
Chocolate dipped strawberries, mints and petit fours

Cheese

Add £4.00 per head

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