



Dinner Party Menus (for up to 25 guests)

All dinner party menus include roll and butter, coffee and petite fours, crockery and cutlery.

Starters:

Chicken Liver Parfait, Toasted brioche and onion chutney

Soup (Tomato and Basil, Tomato and Roasted Red Pepper, Butternut Squash and Chilli, Pea and Mint, Traditional Chicken, Potato and Leek, Minestrone)

Melon and Parma Ham Salad

Brushetta with chargrilled vegetables, mozzarella and herbs

Goats Cheese and Caramelized onion tart

Chicken Tikka Skewers with cucumber raita

Smoked Salmon and cream cheese roulade

Smoked chicken ceaser salad

Salmon fishcakes with Dill dressing

Mediterranean roasted vegetable and Mozerella stack with Basil Pesto

Shredded Hoi Sin Duck on a bed of leaves

Cheeseboard Tart

Smoked Salmon with rye bread and horseradish crème fraiche

Smoked mackerel and Beetroot Salad

Scallop, Chorizo and sweetcorn puree

Prawn, Crab and Avocado Tian

Smoked Salmon, Prawn and Avocado Parcel

Wild Mushroom Risotto with Truffle Oil Finish

Teryaki Salmon Skewers with a Honey and Sesame Glaze

Chicken Satay Skewers with Peanut Sauce On a Spicy Asian Salad

King Prawns in Garlic and Parsley Olive Oil with Paprika, Chilli's and Lemon

King Prawn Cocktail Served in Martini Glasses with a Large Mediterranean Prawn

Caponata – roasted aubergines with Italian herbs, capers, olives, tomatoes

Creamy Marsala Mushrooms on Toasted Brioche

Smoked Mackerel Pate

Mains:

Roast chicken breast in a marsala mushroom sauce with creamed potatoes

Roast breast of chicken with a creamy leek and white wine sauce with crushed new potatoes

Garlic and Herb breaded chicken breast with roasted new potatoes

Breast of chicken with smoked bacon, shallots and white wine sauce

Lemon roasted chicken supreme with parmentier potato

Chicken Supreme Coq au Vin finished On creamed Potatoes

Pan-seared Chicken Breast with a Lemon and Sage Cream Sauce and Fondant Potato

Pan-Seared Chicken Breast White Wine with Sage Jus and Crispy Bacon Rasher and Dauphinoise Potato

Chicken Stuffed with Sun-Dried Tomato and Red Pesto on Mashed Potato

Chicken Breast Stuffed with Cheese and Mushrooms wrapped in Parma Ham with Roasted New Potatoes

Supreme of Guinea Fowl, Roast Potatoes and Honey Glazed Parnips

Loin of pork with a wild mushroom sauce

Cumberland Sausages with mustard mash and caramalized onions

Slow Cooked Pork Belly with Crackling and Chorizo Mashed Potato

Slow Roasted Lamb shepherds pie

Moroccan Lamb Tagine, Mint Yoghurt On Lemon Cous Cous

Slow Roasted Lamb Shank on Goats Cheese Mash

Rump of lamb with a red current jus and crushed potatoes

Pistachio crusted rack of lamb and dauphinois potatoes

Trio of Lamb

Traditional Roast dinner (Chicken, Pork, Turkey, Lamb or Beef) with all the trimmings

Beef Stroganoff with Wild Rice

Steak with peppercorn sauce, crispy onions and chips/jacket potato

Braised Venison with mashed potato and greens

Traditional beef bourguignon potato purée, bacon and chestnut mushrooms

Char-grilled teriyaki salmon on a bed of stir fried vegetables, with egg noodles

Cod Goujons with Mushy Peas, Chunky Chips & Home-made Tartar Sauce

Fresh Haddock Fillet with a Parmesan Crust, Chablis Cream Sauce, New Potatoes and Fine Beans

Roasted Cod on tomato, butterbean and chorizo stew

Seabass fillet with pesto and crushed potatoes

Salmon en crouete with new potatoes

Roasted Salmon on Crushed Potatoes and Minted Pea Puree

Luxury Fish Pie (salmon, smoked fish, prawns and scallops) (£1.50 supplement)

Roasted Seabass with Cherry Tomatoes, Peppers and New Potatoes

baked fillet of salmon with tomatoes, olives & anchovies

Roasted Cod on Caponata

Roasted Stuffed Peppers Filled With Cous Cous, Feta Cheese, Roasted Vegetables and Fresh Mixed Herbs

Roasted Vegetable Lasagne

Roasted butternut squash and sage risotto

Butternut squash, spinach and feta filo tart

Mushroom Bolognaise

Wild Mushroom Stroganoff

Vegetable Wellington

Desserts:

White Chocolate and Raspberry Cheesecake

Fruit Crumble

Eton Mess

Cheeseboard and Fruit

Sticky Toffee Pudding

Vanilla cheesecake

Banoffee Pie

Crème Brulee

Chocolate Orange Cake

Chocolate Brownie and Ice Cream

Trio of desserts

3 courses = £45 per head

Personalised Tasting Menu's

These menus combine your favourite foods and fine dining....and are a perfect change to the usual dinner party. You tell us your favourite foods...or better still get each of your guests to tell us their favourite foods and we create a tasting menu that's personal to you. Anything goes with these menus.....we've heard it all.....from classic scallops and chorizo, to egg and chips...or even just raspberries! Any dish, any ingredient, can be used to create your own special menu.

6 courses = £65 per head

8 courses = £90 per head

All menus include vodka jelly and champagne sorbet as complimentary courses from us!

Below are some of the tasting menus we have provided in the past

Tasting Menu 1

Chinese canape tasting plate

Scallop with chorizo and sweetcorn puree

Waffles with prawns and garlic butter

Beef and foie gras burger with triple cooked chips

Slow roasted pork belly and mash

Herb crusted rack of lamb with dauphinoise potatoes

White chocolate and raspberry cheesecake

Tasting Menu 2

Indian canape tasting plate

Scallop, chorizo and sweetcorn puree

Open Spicy Bolognese Lasagne with crunchy garlic crutons

BBQ Ribs and Wings with crunchy slaw

Deconstructed creamy chicken pie and mash

Fajita Steak and Triple Cooked Chips

Iced Raspberries with hot white chocolate sauce

Chocolate Praline Gateau

Tasting Menu 3

“cauliflower cheese” canapés

Mussel and sweetcorn chowder

Chicken liver parfait on toasted brioche with sticky garlic chutney

Pan fried seabass with langoustine and clams in a seafood cream sauce

Trio of Lamb with Dauphinoise potatoes

Mini icecream cones

Baileys Crème Brulée