



# DINNER PARTY MENU

This menu is designed for smaller gatherings 6-20 people, ideal for a special celebration to share with your closest friends & family or a relaxed way to entertain corporate clients

£27.50 per person

4 courses – Chefs Selection of Canapés, your choice of Starter, Main & Dessert and finished with Handmade Chocolates & Cafetieres of Fresh Coffee

You may wish to add additional courses–these items are priced separately per person

You will require chefs and waiting staff to take care of you, we quote separately for this based on numbers, timings and chosen menu

## STARTERS

Baked Ricotta & Olive Terrine, served with Rustic Bread, Rocket & Lemon

Orange & Chilli glazed Scallops served on a Crunchy Thai Vegetable Salad with Cashews

Greek Mezze

Fried Breaded Aubergine, Feta stuffed Peppers & Baby Courgettes presented with Home-made Roasted Red Pepper Hummus and Tzatziki Dip & Pitta Wedges

Roasted Butternut Squash Risotto finish with Parmesan, Cream and Milled Pepper

Oven Roasted Flat Mushrooms, stuffed with Stilton & Walnuts & wrapped in Smoked Bacon, served on a Pear & Watercress Salad

Crab, Avocado & Lime Cocktails, on Rocket Salad and gently spiced with Chilli & Coriander

## MAIN COURSES

★ Individual Savoury Lamb Wellington, in Puff Pastry with Bacon, Spinach, Mushrooms & Dijon Mustard

★ Garlic & Rosemary marinated Fillet of Beef, pot roasted & served on a Horseradish Potato Cake

Pan seared Sea Trout, served on a bed of Marjoram infused crushed Fresh Peas

Oven Roasted Bread of Duck with Seville Orange Sauce & Savoy Cabbage

Pork Fillet en Croute, with Proscuttio, Thyme & Cheddar in Flaky Puff Pastry

Filo Chicken Breast, with Mushrooms, Herbs & Cognac, finished with a Shallot & Red Wine Sauce

Goats Cheese and Asparagus Risotto Terrine Layered with Seasonal Vegetables & Fresh Herbs (V)

Chef will Select

The potatoes & vegetables to compliment your chosen meal

★ Items marked ★ with are subject to a surcharge of £4.50 pp ★

DESSERT

Individual Hot Clementine & Cointreau Soufflé, served with Dark Chocolate Ice-cream

Vanilla Panna Cotta Presented in wine glasses with a fresh Fruit Jelly Topping & Home-made Shortbread Biscuits

Home-made Sticky Toffee Puddings with fresh Custard Sauce

Strawberry & Vanilla Semi Fredo with fresh Berry Coulis

Individual Baked Alaska's on Chocolate Genoese Sponge, with Marinated Cherries & Vanilla Ice-cream, finished in baked Meringue

TO FINISH

Hand made Chocolates & Cafetieres of fresh Coffee & warm Milk

ADDITIONAL COURSES

SOUPS £2.50 pp

Roasted Tomato, Rosemary & Goats Cheese

Garden Pea & fresh Mint – served Hot or Chilled

SORBETS £2.75 pp

Zesty Lime & Chardonnay

Fresh Pear

SALADS £3.95 pp

Roasted Vine Tomato & Buffalo Mozzarella

Crisp Pancetta, Artichoke & fresh Leaf Salad with light Honey & Mustard Dressing

CHEESE BOARD £4.50 pp

Selection of Fine Cheese, with Celery, Butter, Cherry Tomatoes, fresh Fruits and Crackers

These prices are subject to the equipment hire & staffing requirements based on service style, venue facilities & numbers

KEY (V) = VEGETARIAN

Prices are subject to VAT @ 17.5%

All prices are correct at printing June 2008 – Subject To Availability & Seasonal Changes