

Gourmet Dinner Party Menus

Starters

Scottish Smoked Salmon and Crayfish parcels with a Roasted Tomato and Dill Salsa

Vodka Marinated Smoked Salmon with a Bavarian Potato Salad

Braised Leek and Goats Cheese Terrine

Seared Scallops with a Parsley and Bulgar Wheat Salad

Poached Pears with Monkland Cheese and Pecan Nuts with a Rocket Salad

Banana Shallot and Cherry Tomato Tart Tatin

Chicken Liver, Prune and Armagnac Parfait with Apricot and Red Onion Chutney

Caramelised Red Onion and Mozzarella Tart with a Pinenut and Basil Dressing

Smoked Duck and Melon with a Thyme and Orange Dressing

Pea and Stilton Rissotto

Black Pudding, Pancetta and Quails Egg with a Mixed Leaf Salad

Main Courses

Fillet Steak Topped with Welsh Rarebit with Braised Root Vegetables

Fillet of Beef with Shallots, Chestnut Mushrooms and a Thyme and Apricot Jus

Lamb Rump with Crushed Baby Mids and a Redcurrant Jus

Slow Roasted Shank of Lamb with Rosemary and Garlic and a Sweet Potato Mash

Chump of Lamb with Dauphinoise Potatoes and a Port Jus

A Trio of Pork (Belly, Fillet and Black Pudding) with an Herb Mash and Apple Compote

Medallions of Pork on a Sage and Apple Rosti with a Smoked Bacon Cream Sauce

Free Range Chicken Breast with a Watercress and Wild Mushroom Rissotto

Chicken Breast Wrapped in Parma Ham filled with Sundried Tomatoes and Mozzarella with a Red Pesto Oil

Roasted Guinea Fowl with Crème Fraiche and a Green Peppercorn Sauce

Confit of Duck served with a Sour Cherry Sauce

Supreme of Salmon with Baby Leeks and a Champagne Sauce

Escalope of Salmon with a Prawn, Tarragon and Spinach Rissotto

Monkfish Loin with Ratatouille and Black Olives

Oven Baked Bell Pepper with a Fresh Herb Cous Cous

Peach and Mozzarella Towers on a Bed of Spinach and Bulgar Wheat

Desserts

Glazed Tart au Citron with a Minted Mascapone

Baked Cherry Clafoutis

Coffee Cheesecake with a Seville Orange Compote

Mini Meringue Vacherin with a Mango and Papaya Coulis

Milk Chocolate Mousse with a Brandy Snap Wafer

Open Bramley Apple and Raspberry Tart

White Rum Panacotta with an Exotic Fruit Compote
Poached Pear with Berry Compote and Shortbread Fingers
Apple and Ginger Cheesecake with Crème Fraiche
Gourmet Tiramisu
Bavarois with Passion Fruit and Pineapple
Coffee and a Selection of Tea with Homemade Truffles
A Selection of the Finest English and Continental Cheeses (your choice) with
Homemade Biscotti and Parmesan Wafers, Celery, Grapes and Figs with a Date
Chutney

China and cutlery hire available

We prepare all of these dishes in our kitchens. We try to source the best of local ingredients where possible. Some of the fruits and vegetables are seasonal but we will advise you if a substitution is necessary