

Dinner Party Menu

STARTERS:

Crab, Avocado and Cucumber Stack served with melba toast and a garnish of pea shoots

Deluxe Seafood Mornay in Porcelain Shell – a mix of seafood in a creamy mornay sauce topped with crunchy gratin

Chicken Liver Parfait served with melba toast, pea shoots and our homemade chutney

Twice-Baked Cheese Souffles – a light and airy souffle made with cheddar and gruyere cheese

Avocado, Cherry Tomato and Cucumber Stack served with melba toast and a garnish of pea shoots (v)

Selection of soups with homemade croutons and a sprinkle of chives (v)

Alternatively you can exchange starter for canapes – 5 per person

MAIN COURSE:

Salmon en Croûte with Cream Cheese & Watercress - delicate salmon fillets layered with a soft blend of cream cheese and fresh watercress, wrapped in golden, flaky puff pastry and baked to perfection

Breast of Chicken served in a velvety, rich mushroom & cream sauce

Rack of Lamb* - tender lamb rack, oven-roasted and finished with a vibrant redcurrant and rosemary reduction

Roasted Pork Loin sliced and served with a silky red wine and prune reduction with a touch of cream

Individual Luxury Fish Pies – sustainably sourced fish, salmon, cod and smoked haddock, king prawns in a rich cream sauce topped with fluffy, butter mashed potato with a mature cheddar crust

Luxury Pies – choose from Steak and Ale, Chicken and Mushroom, Fish or Vegetable

Slow-Cooked Beef Bourguignon with Red Wine & Thyme - melt-in-the-mouth beef braised in full-bodied red wine, infused with garlic, thyme, and bay, finished with baby onions and chestnut mushrooms

Stuffed Portobello Mushroom with Crispy Goat's Cheese - large Portobello mushroom filled with a slow-cooked tomato and herb compôte, layered with wilted baby spinach, and crowned with golden, panko-crusted goat's cheese – baked until crisp and bubbling. (v)

Served with your choice of potato:

Rich and creamy Dauphinois, golden Parmentier, or smooth and buttery Pomme Purée, accompanied by a medley of seasonal vegetables, freshly prepared and lightly seasoned

DESSERTS:

Trio of Desserts: Mini lemon posset topped with blueberry, mini chocolate brownie topped with cappuccino buttercream and a mini meringue raspberry sandwich**

Raspberry Meringue Roulade - a roll of chewy meringue filled with whipped cream and raspberries.

Chocolate Roulade - a roll of light chocolate sponge filled with chocolate mousse and whipped cream

Dark Chocolate Mousse decorated with raspberries

Hot Raspberry Souffle served with homemade shortbread

Roasted Nectarines with Honey, Lavender and Pistachios served with homemade shortbread

Individual French Apple Tarts – layers of finely sliced apple arranged in circles on a bed of puff pastry

Individual Pavlovas with Chantilly Cream & Berries - crisp, chewy, and airy

Individual Tiramisu Pots - coffee-soaked sponge layered with mascarpone cream

Sticky Toffee Pudding served with a rich toffee sauce and fresh double cream

Our 3-course dinner party menu starts from £97.50 per head – depending on your choices

***£3.00 supplement per person - **£1.50 supplement per person**

Luxury Cheese and Biscuits with Homemade Chutney available @ £8.50 per head

Chef charged @ £50 per hour minimum 4 hours

All prices are subject to VAT

Waitress charged £20 per hour minimum 5 hours