



DINNER PARTIES

Please note: The menus below represent some of our most popular selections. Bespoke menus are available on request - please contact us for details.

STARTERS

Carrot and Coriander Soup
Tomato and Basil Tart
Garlic Mushrooms
Smoked Salmon Milles Feuille
Hot Stuffed Avocado
Prawn Satay stick on a Frisse salad
Cream of Wild Mushroom Soup
Broccoli and Stilton soup
Smoked Trout Pate and Walnut Toast
Baked Camembert
Marinated Trout and Cucumber Tarts
Baked Figs with Goats Cheese wrapped in Parma Ham

MAIN COURSES

Chicken Breast stuffed with Pesto and Olives
served with a Lemon Sauce
Steak and Ale Pie and Garlic mash
Aubergine and Pepper Strudel
Roast Rosemary Lamb
Gammon in a Citrus Sauce
Seared Tuna, Mango Salsa, Sweet Potato Rosti
Pork Steak with a Port and Cranberry Sauce
Beef and Stout Casserole
Spinach and Chestnut and Chile Terrine
Leek Pepper and Brie Buttered Pudding
Baked Monkfish
Fragrant Thai King Prawn curry
Chicken and Asparagus Terrine
Fillet Steak with Foie Gras and Red Wine Sauce
Seared Duck Breast with Cherry Sauce
Pork Tenderloin and Mango Salsa
Gruyere Cheese Choux Ring
Beef Wellington
Salmon en Croute





DINNER PARTIES

DESSERTS

Apple Strudel and Cinnamon Ice cream
Lemon syllabub and Lavender biscuits
Chocolate Fudge Brownie and Raspberries
Fresh Fruit Salad with Demerara meringues
Crepes Suzette
Chocolate and Strawberry Pavlova
White Chocolate and Raspberry Cheesecake
Chocolate Profiteroles
Stick Toffee Pudding and Toffee Sauce
Cranachan
Tiramisu
Cherry Almond Tart with Crème Anglaise
Tarte au Citron
Chocolate and Raspberry Tart
Pear and Chocolate tart
Almond and Apricot frangipane
Apple and Mincemeat tart
Pavlova with Poached Pears and Stem Ginger

VEGETABLE SELECTION

New Potatoes
Dauphinoise Potatoes
Courgette Gratin
Sautéed Red cabbage
Stir-Fried Mixed Vegetables
Steamed Cauliflower and Broccoli
Peas Lyonnaise
Sautéed Mangetout and Peppers
Straw Leeks and Spicy mushrooms
Carrots in Orange Cardamom Sauce
Ratatouille
Shallots in Lemon Cream Sauce
Fennel Gratin
Lightly Stir-fried Spinach
Sautéed Sweet Potatoes
Six Leaf salad
Roast Pepper and Courgette salad
Celeriac and Potato Rosti
Wild Rice Pilaf

Prices start from £14.95 a head depending on number of courses and menu items chosen. Please call and discuss your requirements.

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