

Formal Dinner Party

CANAPÉS

Mini Tiger Prawn Cocktails

Smoked Salmon Blinis with Crème Fraiche and Caviar

Sesame Beef Skewers with Soy and Ginger Dipping sauce

Grilled Figs in Prosciutto

Corn cakes with Spicy Mango and Red Onion Salsa

Black Olive Shortbread with Goats Cheese and Pesto

STARTERS

Foie Gras Terrine, Toasted Brioche, Sauternes Jelly

Smoked Salmon, Potato Pancake, Crème Fraiche, Caviar

Beef Carpaccio, Blue Cheese Watercress salad

Fresh Crab and Lemon on Toast

Buffalo Mozzarella, Roast Vine Tomatoes and Bruschetta

Prosciutto with Celeriac Remoulade and Crostini

MAIN COURSE

Beef Wellington, Madeira Sauce and Duxelle with
Dauphinoise Potatoes

Sea bass with Caponata and Lemon Mash

Honey Glazed Duck Breast, Lentils and Pomme Fondant

Venison with Celeriac Puree and Roast Vegetables

Monkfish Wrapped in Parma Ham, Pea Puree, Sauté Potatoes

Butternut Squash and Goats Cheese Cannelloni,
with Mixed Leaf Salad

PUDDINGS

Baked Peaches with Amaretto and Crème Fraiche

St Emillion au Chocolat

Little Lemon Pots with Blueberry Compote

Passion Fruit and Mango Pavlova

Exotic Fruit Platter

Pannacotta with Raspberries

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CANAPÉS

Buffalo mozzarella, roast tomato and pesto crostini

Chicken, prosciutto and sage skewers
with roast pepper aioli

Chinese duck pancakes with spring onion,
cucumber and plum sauce

Sesame and wasabi crusted tuna cubes

Moroccan spiced swordfish skewers

Mini sis kebab (shish lamb kebab), mint yogurt dip

STARTERS

ANTIPASTI

Herb stuffed mushrooms, marinated olives, baked beetroot
with balsamic vinegar and garlic, chargrilled peppers
and zucchini, roast asparagus with parmesan, roast vine
tomatoes, salami and bresola with rosemary foccacia

THAI PLATTER

Sesame soy beef skewers, spicy chicken satay sticks,
tangy prawn skewers, Thai fishcakes with a sweet chilli sauce

MEZZE

Hummus, baba ghannouj and
chargrilled vegetables with flat breads.

Falafels with tzatziki, feta cheese salad, dolmades,
giant butter bean salad, stuffed chillies, olives & pickles

MAIN COURSE

Sea bass with crushed new potatoes, white wine,
olives, herbs and anchovies

Thai salmon served with noodles, stir fried bok choy
with ginger, oyster and soy sauce.

North African lamb with chilli, ginger and chick peas
served with cous cous, apricots almonds and saffron

PUDDINGS

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St Emillion au chocolat

Little lemon pots with blueberry compote

Passion fruit and mango pavlova

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