



perfect day  
catering & events

## Sample Dinner Party Menu

### Starter

- Salad of Marinated Feta Cheese and Beetroot (V)
- Tiger Prawn Fishcakes with Pickled Vegetables
- Salad of Parma Ham, Pear, Walnuts and Blue Cheese
- Oriental Duck Breast Salad
- Smoked Salmon, Crab & Watermelon Timbale
- Plum Tomatoes, Buffalo Mozzarella & Basil Oil (V)
- Ham Hock Terrine served with Pickled Vegetables & Sourdough
- Salmon & Asparagus Tartlet
- Beetroot Cured Salmon & Rye Bread

### Main Course

- Slow Roasted Pork Belly, Crushed New Potatoes, Braised Red Cabbage & Cider Jus
- Braised Beef Cheeks in Red Wine, Creamy Mashed Potato and Seasonal Vegetables
- Pan-fried Sea Bass, Lemon and Chive Mash with Sauce Vierge.
- Moroccan Lamb Rump, Garlic Dahl and Cucumber Raita.
- Pancetta Wrapped Chicken Supreme, Polenta Thyme Chips & Champagne Cream Sauce
- Supreme of Chicken with a Tarragon and Mushroom Cream Sauce
- Rump of Lamb with Pine Nut Herb Crust, Potato Gratin & Lamb Jus
- Salmon en Croute, Asparagus & Parsley Cream Sauce
- Baked Loin of Cod with a spicy Bean and Chorizo Stew
- Porcini Mushroom Risotto (v)

### Dessert

- White Chocolate and Lime Cheesecake
- Stick Toffee Pudding and Vanilla Ice Cream
- Lemon Posset with Ginger Shortbread Biscuits
- Raspberry and White Chocolate Crème Brulee
- Raspberry and Almond Tart with Vanilla Ice Cream
- Rich Chocolate Brownie, Fresh Berries and Vanilla Ice Cream