

Dinner party menus

Menu 1

Chicken Tikka on a bed of Lettuce with a Drizzle of Yoghurt and Mint

Mixed Bread and Butter

Salmon Supremes Marinated in Lime and Coriander. or

Duck Breasts with Caramelized Onions and Mange Tout

Seasonal Vegetables and New Potatoes

Chocolate and Orange Mousse with Orange Coulis

Selection of Cheese Grapes and Biscuits

Tea and Coffee

Belgian Chocolates and Truffles

Menu 2

Scottish Smoked Salmon and Prawn Mousse Roulade

with mixed Breads and Butter

Beef Steak and Wild Mushrooms topped with Roasted Red Peppers

and Served on a Bed of Mashed

Potato with cracked black pepper

served with Fine Green Beans and Baby Carrots

Summer Fruit Puddings

Selection of Cheese Grapes and Biscuits

Tea and Coffee

Belgian Chocolates and Truffles

Menu 3

Pate, served on a bed of Fine Lettuce Leaves with Diced Tomato and Cucumber

or

Stuffed Mushrooms served with Mixed Bread and Butter

Breast of Chicken with Tarragon or Roast Beef with Yorkshire Pudding and Horseradish

or

Beef Olives with Wild Mushrooms, New, Roast, or Lyonnaise Potatoes

Seasonal Vegetables.

Pears in Red Wine or Lemon Tart

or Fresh Fruit Salad Served with Cream

Cheese Board with Grapes and Biscuits

Tea or Coffee with Chocolate Mints

Menu 4

Crispy Coated Camembert with Cranberry Coulis

or Prawns and Mango Garnished with Summer Leaves

or Fanned Melon and Fruits of the Forest

Mixed Breads and Butter

Pork Pupettes (leg of pork roll with apricot stuffing)

or Beef and Mushroom in Red Wine

or Roast Breast of Chicken in a Tarragon Sauce

or Homemade Steak and Kidney Pie

All served with Fresh Seasonal Vegetables

Treacle Tart or Chocolate Profiteroles

or Caramelised Orange Cheesecake

or French Apple Tart

Selection of Cheese Grapes and Biscuits

Tea and Coffee

Belgian Chocolates and Truffles

Menu 5

Spicy Chicken Satay Sticks with a Peanut Sauce

or Tomato Feta Cheese and Sliced Olives with Pesto and Balsamic

or Parma Ham and Melon

Mixed Breads and Butter

Lamb with Coriander and Coconut

or Chicken with Peach and Ginger

or Fillet of Plaice stuffed with Mushrooms and Herbs

All served with Fresh Seasonal Vegetables

White Chocolate and Lime Cheesecake

or Raspberry Pavlova

or Dark Chocolate Truffles

or Small Chocolate Fountain

Selection of Cheese Grapes and Biscuits

Tea and Coffee

Belgian Chocolates and Truffles