

Tempting Dinners



Whether it's an intimate dinner party, or a grand formal dinner, we can cater for your every need.

We can create any atmosphere you want, from the informal to the spectacular. The key to success is excellent service and stylish presentation.

Below are some of our most popular dishes.

For that really special event, we can even create and name a dish after you...

Starters

- Tunisian Aubergine Salad (v)
- Caramelised Red Onion Tartlets with Goats Cheese (v)
- Spinach & Nutmeg Roulâde with Fresh Prawns (v = without prawns)
- Salmon Rillettes with Melba Toast
- Crab and Avocado Salad with Lime Dressing
- Roasted Butternut Squash Soup with Parmesan Croutons (v)
- Wild Mushroom & Quail Egg Tartlet (v)

Entrées

- Parma Ham wrapped Chicken Breasts stuffed with Sundried Tomatoes
- Marinated Tuna with Red Chilli & Fennel Sauce
- Beef Wellington with Madeira Jus
- Duck Breast with Raspberry & Orange Sauce
- Roast Rack of Lamb with Redcurrant Jus
- Roasted Salmon with Pecorino & Pesto Topping
- Wild Mushroom Risotto with Rocket Salad (v)
- Pancake Cannelloni with Spinach and Four Cheeses (v)
- Mushroom and Stilton en Croute (v)
- Asparagus and Gruyère Feuilletés (v)

Inspired already?

If you've a favourite dish you'd like to see on your menu, let us know and we'll recreate it for you...

Desserts

Individual Fresh Fruit Pavlova
Chocolate Profiterôles with Rich Chocolate Sauce
Vanilla Cream Terrine with Fresh Berry Coulis
Chocolate Marron Pots with White Chocolate Sauce
Strawberry Tart
Tangy Lemon Tart
London Cheesecake (Vanilla)
Poached Pears in Red Wine with Cinnamon Mascarpone
Crème Brûlée (or with Raspberries)
Lemon Polenta Cake with Confit of Lemons and Crème Fraîche

Cheeseboard

Selection of blue, soft and hard artisan cheeses.

After Dinner Treats

Fairtrade Coffee
Mint Tea (or for something inspiringly different try Sage Tea)
Handmade Truffles
Petit Fours