Autumn/Winter Dinner Party Menu

(example menu)

Canapes from the delicious Canape Menu (please contact for details)

Example Starters

Salmon and Chive Soufflés (V)

Served warm, finished with cream and fresh chives and a dressed micro herb salad with homemade bread rolls

Or

English Crab and Apple Salad (GF,DF)

Served on a warm chive rosti

Example Main courses

Loin of Venison or Seared Whole Fillet of beef

Crusted with rosemary black pepper and Maldon sea salt, and served with a red wine sauce

Example Desserts

Elegant Dark Chocolate Delice

On a praline base, dusted in cocoa and served with candied orange segments and either coffee ice-cream or clotted cream

or

Champagne Jellies (GF, DF)

Served in a stemmed glass studied with plump red grapes and served with frosted fruits and a crisp sugared palmier

Coffee/teas and fresh peppermint tea

Handmade petite fours