



taste
the good life!

Dinner Party Starters

Antipasti Selection

(One or two large centre plates / wooden rounds per table)

Italian Prosciutto or Parma ham, Andalucian Serrano, Spicy Spanish Chorizo, Manchego Cheese, Greek Feta, Chargrilled Courgette & Aubergine, Marinated Normandy Artichokes, Stuffed Greek Olives, Grilled Asparagus, Sun-blanched Tomatoes, Buffalo Mozzarella, Basil Pesto, Babaganosh, all served with Homemade Focaccia & Grissini.

Soups

Gazpacho

Cod & Lobster Chowder

Sweet Potato & Lemongrass

Petis Pois & Mint

French Onion with a Parmesan Crostini

Courgette & Almond

Rustic Potato, Smoked Chicken, & Garden Chive

Plated Starters

La Mouclade

Warm Salad with Bellingham Blue Cheese & Roasted Pancetta

Asian Style Crab & Fish Cakes with Thai Dipping Sauce

Potato & Herb Pancake Topped w/ Kassler, Creamy Savoy Cabbage

... & a Canadian Maple Drizzle

Creamed Parsnip, Toasted Hazelnut & Cranberry Roulade

Rolled Smoked Salmon & Trout with Boilie Cheese on Wholemeal Rounds

Pork Belly Terrine with Baby Spinach, Apricots & Pistachio Served

... with a Homemade Sweet Tomato Chutney

Cod & Lobster Chowder

Rocket & Grilled Chevre Salad with an Apricot Drizzle

Grilled Flatcap Mushrooms with Mizuna & Parmesan Shavings

Sorbets

Lychee & Ginger Sorbet

Mixed Berry Sorbet





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Main Courses

(A basket of homemade breads is presented on each table)

**Rack of Sligo Lamb with a Ballinroan Organic Herb
Crust served with Gratin of Potato**

**Stuffed Roast Fillet of Pork with Clonakilty Black Pudding &
Bramley Apple served on a Celeriac Mash with Baby Buttered
Leeks & Lakeshore Cream**

6oz Fillet de Boeuf with Green Peppercorn Sauce & Sweet Potato Crisps

***Roast Fillet of Monkfish with Citrus Beurre Blanc, Tian of
Kumara & Rooster Potato with Wilted Baby Spinach**

Duck Breast with Spiced Lentils & Caramelized Apples

Lucy Hunter's Venison Pie

***Chargrilled Sea Bass/Sea Bream with a Mango, Tiger Prawn, Avocado & Chilli Salsa**

Moroccan Tagine of Lamb with North African Sweet Cous Cous

***Scallops with Pea Puree & Mint Vinaigrette**

Fillet of Chicken with a Lemon & Basil Risotto

Duck Breast with a Dried Cherry & Orange Sauce

Fragrant Thai Green Curry with Chicken, Asian Veg & Lemongrass

**Salmon Fillet on a Bed of Courgette & Ginger with an
Orange Butter Sauce with Parsnip & Potato Cakes**

***Gratin of Cod with Tiger Prawns, Gruyere Cheese served on a Bed of Savoy Cabbage**

**Chicken Fillet wrapped in Serrano Ham, Stuffed with Basil, Boillie,
Sun-blanching Tomato & served with Broccolini & Lemon Butter Sauce**

Warm Salad of Lamb Kidneys with Oyster Mushrooms & Pink Peppercorns

Aubergine, Tomato, Greek Olive & Goats Cheese Galette

Slow Roasted Plum Tomato & Buffalo Mozzarella Tart

**Filo Parcel filled with Ricotta, Spinach, Apricot & Pistachio
on a bed of Butternut Squash with a Roasted Red Pepper Coulis**





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Desserts

Belgian White Chocolate Crème Brulee w/ Mini Shortbread Bikkis
Sweet Pastry Tartlets filled with Vanilla Mascarpone & Glazed Strawberries
Individual Raspberry & Hazelnut Meringues
Mixed Berry Tiramisu
Lavender & Roast Plums with Lime Mascarpone
Tart au Citron with Raspberry Coulis
White & Black Surprise Puddings
Warm Rich & Dark Belgian Chocolate Tart
Pear & Chocolate Caramelized Crumble
Tea & Coffee with Homemade Petits Fours
Mixed Berry Bread & Butter Pudding
Chocolate & Hazelnut Fondant

Tea & Coffee with Homemade Petits Fours

