

## Past client menus

### 50<sup>th</sup> birthday party – canapes and four course dinner for 16

#### Canapés

Mini Yorkshire puddings with fillet of beef and horseradish crème fraiche

Rabbit sausage rolls with mustard

Smoked salmon on rye with caviar

#### Starter

Crab salad with bloody mary dressing

#### Main

Supreme of chicken with wild mushrooms, charred baby leeks, pommes puree and tarragon sauce

#### Dessert

Chocolate delice, salted butter caramel sauce and hazelnuts

#### Cheese

Reblochon, Yorkshire blue, Lincolnshire poacher, muscat grapes, quince jelly, assorted biscuits and crackers

£65 per guest

### 50<sup>th</sup> birthday party - canapes and buffet for 40

#### Canapés

Glazed chicken, lemon and herb bites

Rare beef and horseradish in mini Yorkshire puddings

Feta and red pepper frittata

Mushroom crostini with truffled crème fraiche

Mini crab filo tarts with avocado, chilli and lime

#### Mains

Venison lasagne with garlic ciabatta

Lamb and apricot tagine, hummus and pomegranate and herb bulgur wheat

Chicken, pistachio and black pepper curry with brown basmati rice

#### Desserts

Sticky toffee pudding cake

Chocolate brownies

Pistachio, lemon and ricotta cake

£42.50 per guest

## 40<sup>th</sup> birthday - dinner party for 12

### Starter

Scallop cerviche with citrus and herb salad

### Main

Loin of venison, parmentier potatoes, carrot puree, savoy cabbage with bacon, game jus

### Dessert

Lemon tart with raspberries

£45 per guest

## Hen party dinner for 12

### Starters

Halloumi, roasted peppers, aubergine and tomato, rocket and pesto

Chestnut mushroom, thyme and gruyere tart with dressed rocket

### Main

Moroccan feast – lamb and apricot tagine, butternut squash tagine, herb, feta and pomegranate couscous, charred broccoli with tahini dressing, tzatziki and hummus

### Dessert

Vanilla panna cotta with honey roasted rhubarb and figs, hazelnut and orange biscuit

£45 per guest

## 80<sup>th</sup> birthday lunch for 12

### Canapés

Chicken, lemon, hazelnut and herb bites with chicken glaze

Whipped brie with olives on savoury biscuits

Seared fillet of beef with horseradish creme fraiche

### Starter

Asparagus and hollandaise tart

### Main

Rack of spring Yorkshire lamb with rosemary roasted new potatoes, sautéed spring vegetables and lamb jus

### Dessert

Raspberry, strawberry and champagne jelly with brandy snap basket and vanilla ice-cream

£52.50 per guest

## **Birthday party - friends and family gathering for 36**

### **Buffet main courses**

Thai prawn and rice noodle salad

Trinidadian beef with jasmine rice

Chicken, preserved lemon and olive tagine with pomegranate and herb bulgur wheat

Asian green salad

### **Desserts**

Individual espresso panna cottas

Miniature dark chocolate brownies

£35.00 per guest

## **Dinner party for eight**

### **Canapés**

Mini toad in the hole with caramelised onions

Mini lamb koftas with cucumber raita

Chicken liver parfait crostini

### **Starter**

Crisp Asian pork belly with pak choi and sticky sauce

### **Main**

Beef fillet with gratinated mushrooms, dauphinoise potatoes, roasted carrots, shredded sprouts, red wine sauce

### **Dessert**

Crème brulee with pistachio and lemon biscuit

£57.50 per guest