



Dinner Party Menu



Starter

- Seasonal Soup with Homemade Bread
- Roast Mediterranean Vegetable and Sun Dried Tomato Tart (V)
- Thickly sliced Smoked Salmon, King Prawns, Dill Crème Fraîche and Homemade Bread
- Smoked Haddock and Cod Fishcake with Tartare Sauce and Watercress Salad
- Chicken Liver and Brandy Pâté, Port and Cranberry Sauce and Toasted Brioche
- Baby Leaf Salad of Cropwell Bishop Stilton and Pear served with Warm Focaccia Bread
- Italian Mozzarella, Vine Tomato and Fresh Basil Salad Drizzled with Pesto Olive Oil (V)
- Antipasti of Salami, Cheese, Olives, Sunblushed Tomatoes with Artisan Breads and Oils

Main Course

- Spicy Lamb Casserole with Juniper Berries, Chilli and Marsala
- Coq au Vin made with Free Range Chicken
- Monkfish wrapped in Parma ham with a Tomato and Chilli Salsa
- Pan Fried Chicken Breast filled with Goats' Cheese wrapped in Parma Ham
- Venison, Port and Cranberry Casserole
- Roast Sirloin of Beef with Yorkshire Puddings and Red Wine Gravy
- Goat's Cheese and Olive Tartlet with a Salad of Rocket, Pine Nuts and Parmesan V
- Aubergine, Vine Tomato and Olive Gratin V

With
Seasonal Vegetables
Roast New Potatoes
Baby Leaf Salads

Dessert

- Baked Vanilla Cheesecake with Mixed Berry Compote
- Brioche and Butter Pudding with a Glug of Baileys
- Traditional English Trifle Laced with Sherry, Crème Anglaise, Sponge and Fruit
- Rich Dark Chocolate Torte with Vanilla Pod Ice Cream
- Tart Au Citron with Lemon Zest Mascarpone
- Eton Mess with Crushed Homemade Meringues, Mixed Berry Compote and Whipped Cream
- Tiramisu with Chocolate Biscotti

Coffee and Chocolates

£45.00 per head based on 2 Choices per Course
Includes Table Linen, China, Cutlery and Service Staff

Vat No. 981 8048 89

All Prices plus Vat at 20%

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