

# Party Ingredients

Private Caterers



Dining

## 2013 Sample Menus

We present whole menus in response to your brief rather than just lists of dishes, ensuring you offer a meal that will deliver visually, be carefully balanced and will achieve exactly what you want from your event.

35  
Years & Still  
Innovating

# Party Ingredients

Private Caterers

## Dining

Spring /  
Summer  
2013



## Spring

### Early Season Asparagus

Toasted Hazelnut Dressing, Twineham Cheese Shavings and Rocket

### Stuffed Loin of Spring Lamb

Leaf Spinach, Red Onion and Anchovy

Rosemary Jus

Panhatterty Potatoes

Sprouting Broccoli

### St George's Rhubarb Lattice Tart

Madeira Syllabub

### Fairtrade Coffee

Hand Made Chocolate Truffles & Frangipanes

## Summer

### Crescent of Norfolk Duck Breast

Fig Tart Tatin, Baby Leaves, Sauternes Dressing

### Fillet of Cornish Seabass

Coriander and Mild Chilli Beurre Blanc

Steamed Bok Choy

Minted New Potatoes

Martini Glass Of

### Champagne and Nectarine Jelly

### White Chocolate Florentine

### Fairtrade Coffee

Hand Made Sweetmeats & Chocolates

# Party Ingredients

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Dining

Autumn / Winter  
2013



## Autumn

### **Autumn Forager's Duet**

Woodland Mushroom Parcels With Cobnut Salad  
Sea Kale & Wild Spinach Broth

### **Poached Fillet Of Hereford Beef**

Chestnut & Red Onion Crust  
Madeira Demiglaze

Champ Potatoes  
Roasted Pumpkin, Carrot & Beetroot

### **Poor Knights Of Windsor**

White Port Ice Cream And Berry Compôte

### **Fairtrade Coffee**

Handmade Chocolates & Sweetmeats

## Winter

### **Bisque Langoustine**

Chervil & Sour Cream

### **Turbot Poached In Red Burgundy**

Pearl Onions, Button Mushrooms & Fine Herbs  
Jerusalem Artichoke & Potato Purée

### **Delice Of Lemon Desserts**

Miniature Lemon Posset  
Almond & Lemon Tart  
Lemon And Lime Sherbert

### **Fairtrade Coffee**

Handmade Sweetmeats & Chocolates