

# SAMPLE PRIVATE PARTY WINTER MENU 1

These menu ideas are a selection of our latest unusual ideas for private parties. We can, of course, provide a huge variety of more conventional starters, main courses and desserts if preferred.

## **Amuse Bouche**

### **Ballotine of Foie Gras**

Honeycomb and Balsamic Vinegar

## **First Course**

**Seared King Scallops with Black Pudding**  
Butternut Purée, Vanilla Pod Jus

## **Main Course**

### **Barbecue Grilled Partridge Breasts**

Crispy Pancetta

Za'atar and Lemon Yoghurt

Aubergine, Chickpea, Butternut and Date

### **Saffron Rice Pilaf**

## **Dessert**

**Chestnut and Clementine Meringue Gateau**  
Chantilly Cream

### **Chocolate and Salt Caramel Tart**

Crème Fraiche

### **Compote of Spiced Winter Fruits**

## **To Finish**

### **Fairtrade Coffee**

Handmade Chocolate and Sweetmeats



**Partridge Breasts wrapped in King Cabbage**

Cranberry Stuffing, Crispy Pancetta, Manzanilla, Celeriac Fondant

# SAMPLE PRIVATE PARTY WINTER MENU 2

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“Plateau D’été”  
Centrepiece displays

## **First Course**

### **“Plateau De Choisir”**

Langoustine, King Prawns, Oysters, Smoked Salmon, Galia Melon, Watermelon, Asparagus, Artichoke, Quails Eggs & Crudit 

Served with a Watercress Mayonnaise and Seafood R moulade

## **Main Course**

### **Barbecue Roasted Fillet of Hereford Beef**

Carved by chefs within the dining section

**Vine Tomatoes, Baked Field Mushrooms with Stilton**

Sauce B arnaise

### **Bowls on tables:**

Dauphinoise Potatoes

### **For Vegetarian Guests:**

**Wellington of Summer Vegetables and Pulses in Puff Pastry**

**Vine Tomatoes, Baked Field Mushrooms with Stilton**

## **Dessert Frivolities**

Platters of small desserts presented on stands in the centre of each table for guests to share.

### **Mini Banoffee Pies**

### **Shot Selection**

Victoria Plum Fool

Tangerine Jelly

### **Passion Fruit Cheesecake**

### **Chocolate and Chestnut ‘Salami’**

## **To Finish**

### **Fairtrade Coffee**

Handmade Chocolate and Sweetmeats

# SAMPLE PRIVATE PARTY WINTER MENU 3

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## **First Course**

### **Oriental BBQ**

Chicken Satay Skewers  
Sticky Beef with Black Beans and Chilli  
Monkfish and Shrimp, Yuzu Marinade

### **Char Siu Pork Buns with Hoisin**

### **Asian Slaw and Prawn Crackers**

### **For Vegetarian Guests:**

**Crispy Wonton and Tofu Skewer**

## **Main Course**

### **Loin of Venison**

**Slow Braised Haunch Bonbons**

**Juniper Jus**

**Red Cabbage with Apple**

Bowls on each table:

**Roasted Parsnips, Carrots and Courgette**

**With Red Onions and Garlic**

### **For Vegetarian Guests:**

**Stuffed Courgette Flowers**

**Puy Lentils, Vegetable Mirapoix**

**Beurre Blanc, Tomato Oil and Wild Garlic Oil**

## **Alternate Desserts for Ladies and Gentleman**

**Hot Chocolate Fondant**

**Pistachio Ice Cream**

**Carpaccio of Pineapple and Strawberry**

**Lime Sorbet**

## **To Finish**

**Fairtrade Coffee**

**Handmade Chocolate and Sweetmeats**



Chateaubriand of Hereford Beef

# SAMPLE PRIVATE PARTY WINTER MENU 4

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Antipasti  
Centrepiece displays

## Antipasti

### Large platters for each table to share:

Thyme baked Squash, Marinated Artichokes,  
Sweet Peppers and Olives  
Parma Ham, Bresaola and Salami  
Tomato and Basil Bruschetta  
Rocket, Parmesan and Olive Oil  
Grissini Bundles

## Main Course

### Moroccan Slow Roasted Leg of Lamb

presented for one person on each table to carve  
and serve

Pomegranate Molasses, Coriander and Red  
Onion Salsa

Violet Potatoes, Spring Onion and Dill Salad

Cauliflower and Broccoli Couscous

Chargrilled Courgette, French Beans and

Sugar Snaps

Hazelnut Dressing

## For Vegetarian Guests:

### Stuffed and Baked Field Mushrooms

Leaf Spinach, Coriander and Red Pepper  
Salsa

## Dessert

Individual plated miniatures

Toffee Apples on Shortbread

Chocolate dipped Honeycomb

Tarragon Mascarpone

Cassis Sorbet

## To Finish

Fairtrade Coffee

Handmade Chocolate and Sweetmeats

# SAMPLE PRIVATE PARTY WINTER MENU 5

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## **British Tapas**

**Pheasant Croquettes**  
Cranberry Relish

## **Chargrilled Seabass**

Shaved Fennel, Plum Tomato and

**Shredded Sprouts, Stilton and Toasted  
Hazelnuts Salad**

## **Main Course**

### **Surf and Turf**

Tournedos of Angus Beef  
Lobster Tempura, Wasabi Mayonnaise

### **Crisp Green Salad**

Lemon Dressing

### **Hand Cut Chips**

## **Dessert**

### **The Cocktail Set**

Strawberry and Basil Sorbet Mojito  
Aperol Spritzer Jelly  
Espresso Martini

### **To Finish**

#### **Fairtrade Coffee**

Handmade Chocolate and Sweetmeats



**Hibiscus Sorbet**  
Spiced Mango and Pineapple