



Chef's Selection Dinner Party Menu

£40.00 per head (minimum of 8 people)

French onion soup, with gruyere cheese croutons

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Pan roasted sea bass on a red onion and mint salad, with chilli and ginger yoghurt

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Baked smoked ham and chicken gratin, bound in a watercress and wholegrain mustard sauce, topped with herb breadcrumbs

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Goats cheese, blood orange and pine nut salad with croutons and baby leaves, dressed with cider vinegar and walnut oil

6oz Hampshire rib eye steak with gratin potatoes, green peppercorn sauce and fine beans

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Luxurious fish pie with salmon, king prawns, smoked haddock and crab, bound in a dill and lemon sauce, topped with creamy mashed potato

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Slow braised chicken breast in a mushroom, shallot and bacon jus, finished with chive crème fraiche, served with gratin potatoes and sugar snap beans

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Pastry tart of roasted tomatoes, wild mushrooms, red onion and goats cheese baked and served with honey roasted sweet potatoes

Classic crème brulee, homemade shortbread and seasonal berries

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Orange and lemon tart with a Brule crust, served with blackcurrant sorbet and seasonal berries

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Raspberry and frangipane tart with clotted cream

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White chocolate marquis with macadamia nuts, vanilla and ginger, served with strawberry compote