



Party Menu

2 choices per course / £35.00 per head

Starters

Seasonal soup

Goat cheese crostini with rocket and tomato basil salsa

Chicken liver parfait with red onion marmalade

Pigeon salad with mixed leaves and pomegranate

Potted shrimp with toast

Smoked salmon with beetroot and horseradish

Mains

White fish stew with prawns, squid and new potatoes

Pan fried sea bass with sautéed potatoes, spinach and sauce vierge

Roast chicken breast with mashed potato, greens and Madeira sauce

Beef rump with celeriac purée, fondant potato and red wine reduction

Roast saddle of lamb with, Dauphinoise potato, minted pea and caper sauce

Seasonal risotto

Tomato, basil and mozzarella tart with salad

Desserts

Sticky toffee pudding with butterscotch sauce and cream

Vanilla cheesecake with blueberry compote

Greek yogurt pannacotta with seasonal fruit

Seasonal fruit crumble

Chocolate brownie with vanilla ice cream

Pissarro cheese Board



Canapés Menu

Pre Dinner: Choice of 4 at £8.50 per person

Canapé party: £3.00 per choice per person

Stuffed cherry tomatoes:

Green olive tapenade
Ricotta and basil chorizo

Arancini:

Tomato and mozzarella
Mushroom pancetta
Smoked salmon and dill

Crostini's:

Blue cheese and red onion marmalade
Parma ham green olive and mozzarella
Mackerel rilette

Skewers:

Cherry tomato mozzarella and olive
Greek salad
Parma ham and melon
Garlic Prawns

Smoked salmon on toast

Chicken liver parfait on toast

Salt and pepper squid

Honey and mustard chipolatas
Chips