

Dinner Party Menu

We work with our clients to build bespoke menus. These are some dishes clients have chosen.

Canape

Crab & grapefruit toast, roe

Fillet of beef, chimichurri, gem leaf

Gougere

Olive stuffed with feta, lemon and oregano

Tempura cauliflower, mango

Spiced chickpea Papdis

Tomato tart, pesto, balsamic

Pear, stilton, walnut endive

chicken liver parfait, croustade, plum jam, crispy shallots

Starter

Ham hock terrine, pickles, pease pudding, bread roll

Za'atar roasted squash, labneh, pomegranate molasses

Cold Smoked Trout, horseradish remoulade, apple, dill, pickles

Main Course

Coq au vin, pomme puree, green beans

Lamb tagine, jewelled couscous

Saddle of venison, gratin daupinoise, greens, blackberry, jus

Dessert

Chocolate mousse, hazelnut praline, crumb

Bienmasabe, ice cream, baked fig

Tarte au citron, Summer berries