



creative catering  
& marquee hire

## Dinner Party Menus 2014

### Minimum order of 6

We ask that all guests choose the same menu unless there are any specific dietary requirements.

### Starters

*The starters are served with a selection of breads*

Tequila and beetroot salmon, margarita dressing and rocket salad

Pressed plum tomato and basil terrine with goats cheese, tapenade, 6.50 black olive and celery dressing

Thai marinated red mullet, spiced cous cous and caramelised 7.00 orange dressing

Warm Hampshire smoked trout with herb potato gnocchi and white wine 8.50 cream sauce

Tian of white crab meat with a crushed Thai avocado salad

Seared scallops with celeriac remoulade, crisp pancetta and a port reduction

Seared foie gras, herb brioche and redcurrant jus

### Main Courses

Porcini, chestnut mushroom and spinach mille feuille lasagne with a light cream sauce

Corn fed chicken supreme, sage potato gnocchi, caramelised red onion jus and baby root vegetables

Crispy duck leg confit with sweet potato and coriander mash, stir fried vegetables and harissa jus

Slow roasted confit of belly pork, pork pithivier, sage mash, savoy cabbage with bacon and an apple chutney sauce

Pan roasted cured salmon, horseradish potatoes, saffron sauce and green beans

Baked cod with a smoked bacon and herb crust, spinach and mussel broth

Roast thyme and lemon encrusted lamb loin fillet with lamb confit and spinach and a red wine and rosemary reduction

Monkfish wrapped in prosciutto served on a lentil, chorizo and fennel cassoulet

Halibut glazed with welsh rarebit, with a julienne of carrot and mange tout and a butter bean sauce

Pan roasted beef fillet with foie gras, chateaufort, roast Jerusalem artichokes and rich red wine jus

### Desserts

*Plated puddings including coffee and Petit fours*

Baked vanilla cheesecake, raspberry and mint coulis and raspberry sorbet

Banana, chocolate and caramel shortbread with vanilla ice cream

Pistachio semi freddo, white chocolate crème brulee and pistachio ice cream with brandy snap tuile

Bitter chocolate tart, orange mascarpone and candied orange

Lemon and ginger pannacotta, stem ginger biscuit and lemon crème fraiche

Tarte tatin with salted caramel ice cream

Brioche and whisky infused sultana bread and butter pudding with clotted cream

Cheeseboard with grapes and water biscuits

Cheeseboard to be served as an additional course to pudding

A choice of two puddings is available \*

A trio of puddings is available with \*

\* supplement

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