

Hot and Cold Canapés

8 per person.

£8.00

A selection of Hot Canapés

Filo Prawns
Mini Yorkshire Pudding
Mini Steak Pies
Chicken Satay
Duck Spring Rolls
Vegetarian Spring Rolls
Mini Fish with Mushy Pea

A selection of Cold Canapés

Smoked Salmon Pin Wheels
Asparagus and Parma Ham Pin Wheels
Brie & Cranberry Mini Vol Au Vents
Prawn & Crayfish Bilinis
Mushroom Pate with Chutney Banquettes

Dinner Party Choices

Choose from two in each section and pre-order your choices.

Starters

Smoked Chicken Caesar Salad

Cos Lettuce with Crispy Bacon and Garlic Croutons.

£8.00

Warm Goat Cheese Tart

Red Onion Marmalade Served with Balsamic Dressing.

£7.00

Chicken Liver and Bacon Parfait

Toasted Granary Bread and Pear and Apple Chutney.

£6.50

Vine Tomato, Avocado and Mozzarella Salad

Dressed with Basil Oil

£6.00

Cheese and Chive Soufflé

With Spiced Pear Salad.

£7.00

Smoked Haddock and Herb Beignet

Sun Blushed Tomato and Olive Salad.

£6.50

Sautéed Garlic Crevettes

In a Puff Pastry Shell with a Butter & Chive Sauce.

£9.00

Pan Fried Scallops

Served with Chilli Jam and Lemon Crème Fraiche.

£9.00

Warm Smoked Salmon and Mushroom Tartlet

Served with a Soft Poached Egg & Hollandaise Sauce.

£7.00

Norfolk Morston Mussels

(Seasonal)

White Wine, Fresh Herbs, Cream

Served with Thick Crusty Bread.

£7.00

Deep Fried Maryland Crab Cakes

Chilli Dip

Avocado and Coriander Salsa.

£7.00

Local Cromer Crab and King Prawn Risotto

Parmesan Crisps.

£8.00

Deep Fried Lightly Dusted Calamari Rings

Garlic Mayonnaise.

£7.00

Warm Halloumi Spring Rolls

Yoghurt & Mint Dip.

£6.50

Fish Main

Pan Fried Fillet of Sea Bass

Crayfish Butter.

Crushed New Potatoes

Creamy Leeks

Asparagus Tips

£18.00

Local Long Shore Cod

Wrapped in Parma Ham

Wild Mushrooms

Feves

Button Onions

Creamy Mash

Red Wine Jus

£18.50

Grilled Skate Wing

Herb Crust

Seasonal Vegetables

Caper & Prawn Butter

£18.00

Pan Fried Salmon Fillet

Topped with Fresh Mussels and Calamari Rings

Sauté Potatoes

Green Vegetables

Beurre Blanc Sauce

£17.00

Lobster Thermidor

(Seasonal)

Creamy White Wine Sauce

Topped with Cheese & Glazed

New Potatoes & Dressed Leaves.

1/2 Lobster £19.50 / Whole Lobster £35.00

Oven Baked Sea Bream Fillets

Topped with Sautéed King Prawns

Stir Fried Spaghetti Vegetables

Tomato & Herb Salsa

£18.00

Meat Main

Crispy Half of Duck

Rosti Potato

Wilted Spinach

Brandy & Peppercorn Sauce

£19.00

Slow Cooked Crispy Belly of Pork

Apple Compote

Creamy Mash

Buttered Cabbage

Glazed Carrots

Cider Sauce

£17.00

Breast of Chicken with Crispy Bacon

Stuffed with Thyme & Spinach

Sweet Roasted Peppers

Fondant Potato

Wilted Spinach

Red Wine Jus.

£17.50

Classic Beef Wellington

Mushroom & Pate Duxelle

Dauphinoise Potato

Green Beans

Baby Carrots

Red Wine Jus

£25.50

Slow Cook Beef in Red Wine

Bacon Lardons

Button Mushrooms

Buttered Cabbage

Creamy Mash

£19.00

Chargrilled Steaks

Sirloin - £22.50

Rump - £21.00

Fillet - £24.50

Skinny Chips

Onion Rings

Sauté Mushrooms

Pick a Sauce to Go with Your Steak

Red Wine, Peppercorn, Garlic Butter

English Rack Of Lamb

Parsnip Mash

Roasted Root Vegetables

Buttered Fine Green Beans

Port & Rosemary Jus.

£20.50

Desserts

Vanilla Crème Brulée

Tuilé Biscuit

£8.00

Oven Baked Apple Tart Tatin

Vanilla Ice Cream

Caramel Sauce

£8.00

Glazed Poached Pear in a Brandy Snap Basket

Warm Chocolate Sauce

Caramel Ice Cream

£8.00

Hot Chocolate Fondant

Mixed Berries

Warm Chocolate Sauce

Vanilla Ice Cream

£8.00

White Chocolate and Strawberry Cheesecake

Strawberry Couli

Whipped Cream.

£8.00

Homemade Sticky Toffee Pudding

Warm Caramel Sauce

Vanilla Ice Cream

£8.00

Hot Raspberry Souffle

Whiskey Soaked Raspberries

Whipped Cream.

£8.00

Trio of Desserts

Glazed Lemon Tart, Warm Chocolate Brownie with Ice Cream & Creme

Brûlée.

£9.00

Selection of Fine Assorted Cheeses

Cheese Biscuits,

Grapes & Apple

£8.00

Coffee & Mints

£1.95

Dishes may change slightly due to seasonal availability of Produce
or Sourcing of Ingredients.

www.chef2dine4.co.uk

Contact us on **01603 560372** or **07890 209441**