

Dinner Party Choices

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

Hot and Cold Canapés

£ 8.00 per person.

Fish Starters

Smoked Haddock and Chive Beignets

Olive and Sun Blushed Salad.

£ 6.50

Sautéed Garlic Crevettes

In a Chive Butter Sauce Served in a Puff Pastry Shell.

£ 9.00

Pan Fried Scallops

Served with Chilli Jam and Lemon Crème Fraiche.

£ 9.00

Warm Smoked Salmon and Mushroom Tartlet

Served with a Free Range Poached Egg & Hollandaise Sauce.

£ 7.00

Morston Mussels

White Wine, Fresh Herbs and a Hint of Cream.

£ 7.00

Sesame Seed Salmon

With Pea Soup and Crème Fraiche.

£ 6.50

Maryland Crab Cakes, Deep Fried

Served with an Avocado and Coriander Salsa.

£ 7.00

Crab and King Prawn Risotto

With Vermouth Cream.

£ 8.00

Starters

Smoked Chicken Caesar Salad

Cos Lettuce with Crispy Bacon and Garlic Croutons.

£ 8.00

Warm Goat Cheese Tartlet

Red Onion Marmalade Served with Balsamic Dressing.

£ 7.00

Chicken Liver and Bacon Parfait

Toasted Granary Bread and Pear and Apple Chutney.

£ 6.50

Salad of Vine Tomatoes, Avocado and Mozzarella Cheese

Dressed with Basil Oil

£ 6.00

Cheese and Chive Soufflé

With Spiced Pear and Salad.

£ 7.00

Fish Main

Fillet of Wild Sea Bass

With Crayfish Butter.

Croquette Potatoes

Creamy Leeks

£ 17.00

Smoked Salmon and Scallop Tagliatelle

Served with Vermouth Cream

And Tossed Salad.

Parmesan Crisps

£ 18.00

Local Long Shore Cod

Wrapped in Parma Ham,

Casserole of Wild Mushrooms,

Feves & Button Onions.

£ 17.50

Grilled Skate Wing with Herb Crust

Caper and Prawn Butter.

£ 17.00

Pan Fried Salmon Fillet

Chorizo Sausage,

Herb Oil and Balsamic Glaze

£ 16.00

Poached Smoked Haddock

Whole Grain Mustard

Topped with Free Range Egg.

£ 16.50

Grilled Tuna Fish

Roasted Peppers and Cous Cous

Lemon Salad.

£ 17.00

Pan Fried Sea Bream

Tempura Vegetables

Salt and Vinegar Jus

£ 17.00

Meat Main

Crispy Half of Duck

Green Peppercorn Sauce.

Rosti Potatoe, Wilted Spinach

£ 18.00

Crispy Belly of Pork

With Cider Sauce & Apple Compote.

Creamy Mash.

Buttered Cabbage

Glazed Carrots

£ 16.00

Char grilled Sirloin Steak

With Red Wine Sauce.

Hand cut Chips,

Sautéed Mushrooms

£ 21.50

Classic Beef Wellington

With Wild Mushroom and Red Wine Jus.

Dauphinoise Potatoes

Fine Green Beans

£ 24.50

Slow Cook Beef in Red Wine

Lardons of Bacon,

Button Onions and Mushrooms.

Creamy Mash,

Buttered Cabbage

£ 18.00

Breast of Chicken

Stuffed with Thyme and Spinach

Sweet Peppers,

Fondant Potato

Wilted Spinach

Topped with Crispy Bacon.

£ 16.50

Pan Fried Rack of English Lamb

With Port and Rosemary Sauce.

Parsnip Mash

Buttered Savoy Cabbage

Roasted Root Vegetables.

£ 19.50

Desserts

£ 8.00

Vanilla Crème Brulée

With Tuilé Biscuit

Apple Tart Tatin

Vanilla Ice Cream

And Caramel Sauce

Glazed Poached Pear in a Brandy Snap Basket

Warm Chocolate Sauce

Mint Choc-Chip Ice Cream

Hot Chocolate Fondant

Mixed Berry Salad
With Vanilla Ice Cream

Strawberry and White Chocolate Cheesecake

Strawberry Couli
Minted Clotted Cream.

Homemade Sticky Toffee Pudding

Warm Caramel Sauce
Vanilla Ice Cream

White, Dark & Milk Chocolate Brownie

With a Peanut and Fudge Chocolate Sauce.

Vanilla Ice Cream

Hot Raspberry Souffle

Whiskey Soaked Raspberries
Whipped Cream.

Selection of Fine Assorted Cheeses

Cheese Biscuits,
Grapes & Apple

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

www.chef2dine4.co.uk

Contact us on 01603 891554 or 07890 209441