



## Dinner Party Starter Selection

- Pan Fried King Prawns wrapped in Lemon Sole Fillets with a Course Grain Mustard and White Wine Sauce, garnished with Fresh Shellfish.
- Deep Fried Camembert Cheese served with Classic Caesar Salad, Crispy Bacon and Smoked Chicken.
- Mediterranean Vegetable stuffed Peppers topped with Swiss Cheese.
- Cornets of Scottish Smoked Salmon and Baby Asparagus Tips with a Summer Red Salad and a Citrus Fruit Dressing.
- Pan Fried Scallops in a rich White Wine, Gruyere Cheese and Cream Sauce served on a bed of Spinach.
- Deep Fried Stilton Mushrooms with Greek Salad and a Light Balsamic Vinaigrette Dressing.
- Pan Fried Tiger Prawns and Lobster baked in a Champagne, Cream and Parsley Sauce (Lobster substituted with scallops when not available).
- Spinach and Cambozola Cheese Filo Parcels with Market Day Salad and a Honey Mustard Dressing.
- Sautéed King Prawns in a Garlic and Italian Herb Butter served with Baby Leaf Salad and a Sweet Chilli Dressing.
- Chargrilled Mediterranean Vegetables with Crisp Green Salad and French Dressing.
- Poached Scottish Salmon Terrine wrapped in Oak Smoked Salmon with Crisp Seasonal Salad and a Lemon and Honey Mustard Dressing.
- Smoked Salmon Ceviche - Smoked Salmon dressed with Lemon, Chilli, Garlic, Spring Onion and Coriander with French Leaf Salad.

- Oven Baked King Prawns and Scallops in a Champagne, Basil and Asparagus sauce.
- A Salad of Roast Norfolk Duck Breast with Mixed Leaves and a Raspberry and Honey Coulis.
- Honey and Ginger Baked Chicken, Seville orange, Cantaloupe Melon and Avocado with a Sweet Honey Glaze.
- Staffordshire Oatcakes filled with Smoked Bacon and Mature Cheddar Cheese with Mixed Salad.
- Classic Caesar Salad with Smoked Bacon and Chargrilled Chicken Breast.
- Honeydew Melon and Parma Ham with Mango Coulis and Fresh Raspberries.
- Chef's Homemade Chicken Liver Pate with Cranberry Glaze, Toasted Sun-Dried Tomato Bread and Greek Salad.
- A Salad of Smoked Chicken, crispy Bacon and Avocado with Nicoise Salad and Balsamic Vinaigrette
- Brie and Cranberry Filo Parcels.
- Buffalo Mozzarella and Cherry Tomato Salad with an Italian Dressing and freshly chopped Basil.
- Tempura Battered Vegetables with Sweet Chilli Dip.
- Loaded Potato Skins filled with American Cheese and Smoked Bacon served with Salad and a Sour Cream and Chive Dip.
- Greenland Prawns, crisp Red Apple and Celery on a bed of curly Endive with Marie Rose Dressing.
- Tomato and Goats Cheese Tart with Crisp Market Day Salad and Honey Mustard Dressing.
- Sun-dried Tomato, Red onion and Feta Tart served with Greek Salad. - Grilled Black Pudding with an English Mustard Relish.
- Peppered Breaded Brie with Tomato Chutney.
- Grilled Haloumi with Avocado, Asparagus and Tapenade on Salad Leaves

- Pan Seared Tuna Steak and Five Bean Salad with Lemon Dressing.

## **Soups**

- Celery and Stilton Veloute.
- Leek, Bacon and Brie.
- Spinach, Potato and Watercress.
- French Onion Soup with a Gruyere Cheese Crouton.
- Smoked Bacon and Red Lentil.
- Leek and Blue Cheese Soup.
- Cream of Tomato and Pesto.
- Roasted Red Pepper and Tomato Soup scented with Fresh Basil. -  
Potato and Leek.
- Spanish Chorizo and Bean.
- American Corn Chowder.
- Roasted Mediterranean Vegetable.
- Potato, Chive and Spring Onion.
- Yellow Pepper and Corn.
- Wild Mushroom.
- Cream of Asparagus.
- New England Clam Chowder with Smoked Haddock.
- Cream of Watercress.

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