



Dinner Party Main Course Selection

- Prime Fillet of Aberdeen Angus Beef with a Creamy Mild Green Peppercorn Sauce.
- Grilled Sea Bass Fillet on a bed of Seasonal Vegetables with an Asparagus and Watercress Sauce.
- Roast Sirloin of Beef with Yorkshire Pudding, Horseradish Sauce and a rich Red wine Jus.
- Pan Fried Halibut Fillet, Chorizo Sausage and an Italian Tomato and Red Pesto Sauce.
- Baked Salmon Fillet marinated in Lime and Coriander, served with a Parsley and Anchovy Butter.
- Chicken Supreme filled with Roasted Red Peppers and Goats Cheese on a Tomato and Basil Risotto.
- Seared Fresh Tuna Steaks with Salade Nicoise and Balsamic Dressing.
- Grilled Scottish Salmon and Tiger Prawns with a Parsley Sauce.
- Pan Fried Supreme of Chicken, filled with a Sage and Thyme Farcie and served with a Leek and Stilton Sauce.
- Roasted Noisettes of Lamb with a Red Onion Marmalade.
- Chicken Supreme wrapped in Smoked Streaky Bacon and served with a Cream and Mushroom Sauce.
- Crispy Roasted Duck Breast edged with a Pineapple and Ginger Sauce.
- Pan Fried Loin of Pork on a Bed of Parsley Mash and accompanied by a Cream and Mushroom Sauce.

- Poached Salmon Fillet with Baby Spinach and Dill and Watercress scented Hollandaise Sauce.
- Fillet of Beef Stroganoff served with Vegetable Rice.
- Poached Chicken Breasts coated with a Wild Mushroom and Tarragon Cream Sauce.
- Seared Cajun Salmon accompanied by a Stir Fry Vegetable Julienne with a Tomato and Chilli Sauce.
- Pork Loin wrapped in Puff Pastry with Mushrooms and Leeks and served with a Red Wine Jus.
- Pan Fried Fillet of Beef with a French Mustard and Brandy infused Sauce.
- Prime Grilled 12oz Rib Eye or Sirloin Steak served with Beef Tomatoes, Mushrooms, Onion Rings and Potato Wedge Fries.
- Chicken Supreme presented in a Chasseur Sauce of White Wine, sliced Mushrooms and Tarragon.
- A Herb Crusted Fillet of Salmon Pan Fried and served with an Italian Tomato and Pesto Sauce.
- Minted Minced Lamb Kebabs with Greek Salad, Pitta Bread and a Cucumber and Mint Natural Yoghurt Dressing.
- Seared Fillet of Beef with Seasonal Salad Leaves, Balsamic Dressing and Shaved Parmesan.
- Pan Fried Mexican Chicken Fajitas with Guacamole, Tomato Salsa and a Sour Cream and Chive Dip.
- Roasted Monkfish Fillet wrapped in Pancetta with a Lemon and Black Pepper Mayonnaise served with Mixed Leaves, Sun-dried Tomatoes and Asparagus Salad.
- Sweet Red Peppers filled with Mediterranean Vegetables scented with Cayenne Pepper on a Creamy Mushroom Risotto.
- Roasted Peppers, Cream Cheese and Asparagus Tips wrapped in Filo Pastry.

- Asparagus, Baby Corn and Button Mushrooms wrapped in Puff Pastry with a Dijon Mustard Sauce.
- Spinach and Ricotta Cheese Cannelloni in Mushroom and Basil Sauce topped with Parmesan Cheese.
- Baked Aubergine filled with Ratatouille and topped with Melted Mozzarella.
- Pasta Parcels of Spinach and Parmesan swathed with a Tomato Cream Sauce and sprinkled with Toasted Pine Nuts.
- Tortellini Formaggio bound by a Tomato Sauce with Roasted Peppers and Flakes of Fresh Parmesan.
- Marinated Mediterranean Vegetables served on a bed of Saffron Rice and served with a Rich Provencale Sauce.
- Sun-dried Tomato, Goats Cheese and Spinach Tart served on a bed of Rocket Leaves and accompanied by Honey Mustard Dressing.
- Asparagus, Leek and Pea Risotto
- Caribbean Chickpea and Sweet potato Casserole
- Red Lentil and Sweet Potato Curry

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