

Corporate Dinner Party Sample

To begin

- Deep Fried Cambozola served with Classic Caesar Salad, Smoked Chicken and Crispy Bacon
- New England Clam Chowder
- Char-grilled Mediterranean Vegetables with Crisp Leaves and Honey Mustard Dressing (V)
- Smoked Salmon Cornets filled with Baby Asparagus Tips and served with a Summer Red Salad and Citrus Dressing
- Roasted Red Pepper and Tomato Soup (V)
- Chicken Liver Pate with Cranberries, Sun-dried Tomato Bread and Rocket Salad

To follow

- Prime Fillet of Aberdeen Angus Beef with Pink and Green Peppercorn Sauces
- Baked Salmon Fillet marinated in Lime and Coriander
- Pan Fried Supreme of Chicken filled with a Sage and Thyme stuffing served with a rich Leek and Stilton Sauce
- Asparagus, Sweet Red Peppers and Wild Mushrooms in a Dijon Mustard Sauce encased in a Puff Pastry Envelope (V)
- Pan Fried Loin of Pork on a Bed of Parsley Mash and accompanied by a Cream and Mushroom Sauce

To conclude

- Steamed Syrup Sponge Pudding with Sauce Anglaise
- Strawberry Crème Brulee
- Belgian Chocolate Fudge Pudding with Extra Thick Double Cream
- Baked New York Blueberry Cheesecake
- Caramelised Bananas with a Rum and Honey Sauce and Pecan Ice Cream
- Exotic Fresh Fruit Salad
- Hazelnut Shortcake filled with Chantilly Cream and Fresh Raspberries

- **Fine English and Continental Cheeses with a Mixed Fruit Platter**

- **Fresh Ground Coffee with Petit Fours**

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