

DINNER PARTY MENU'S

JANUARY DINNER PARTY MENU



FEBRUARY DINNER PARTY MENU

Menu



Starter

Minced Turkey Thai Salad



Main course

Thai Chicken Coconut Curry



Dessert

Ginger & Lime Bars

MARCH DINNER PARTY MENU

Dinner Party

MENU

STARTER

Scallops & Prawn Stir Fry

MAIN COURSE

One Pan Salmon with Roasted Asparagus

DESSERT

New York Cheese Cake Minis

COFFEE & CHEESEBOARD

APRIL DINNER PARTY MENU



MENU

Starter

Griddled halloumi with beetroot & orange

Main

A Roast Chicken with Saffron Hazelnuts & Honey
Couscous and Mograbiah with Oven-Dried Tomatoes

Desert

Mirror glaze mousse cake

COFFEE

CHEESE BOARD

MAY DINNER PARTY MENU

Starter

Potted Crab

Main course

Lemon Roast Poussin with Spring Vegetables

Herb Roasted New Potatoes

Dessert

Rhubarb Ripple & Gingerbread Cheesecake

Coffee

Cheeseboard

Dinner party

Menu



JUNE DINNER PARTY MENU



Menu

Dinner party



Starter

Summer Deli Platter

Main course

Paella

Dessert

Gin & Tonic Cheesecake

Coffee



JULY DINNER PARTY MENU



MENU

STARTER

*Griddled Halloumi with Watermelon &
Caper Breadcrumbs*

MAIN COURSE

Duck with Summer Peas & Beans

DESSERT

Summer Berry Brulée

CHESSEBOARD

COFFEE & MINTS

AUGUST DINNER PARTY MENU



MENU

STARTER

Spiced Chickpea with Fresh Vegetable Salad

MAIN COURSE

Roast Beef Platter with Chilli, Pine Nut & Parsley Dressing

Green Couscous

Charred Okra with Tomato, Garlic & Preserved Lemon

Roast Butternut Squash & Red Onion with Tahini & Za'atar

DESSERT

Blueberry Swirl Cheesecake

COFFEE

SEPTEMBER DINNER PARTY MENU



MENU

Starter

*Baked Camembert
Smoked Mackerel Pâté with French Bread &
Horseradish*

Main Course

*Beef Bourguignon
Creamy Mashed Potatoes*

Dessert

Glazed Plum Cake

Coffee

OCTOBER DINNER PARTY MENU



Dinner Party Menu

MENU

STARTER

Scallops & Chorizo

MAIN COURSE

Lemon Roast Guinea Fowl with Jerusalem
Artichokes

Zesty Beetroot with Watercress

Herb Roasted New Potatoes

DESSERT

Sticky Toffee Pear Pudding

COFFEE

NOVEMBER DINNER PARTY MENU

Dinner Party

MENU

STARTER

Warm Cauliflower Salad

MAIN COURSE

Braised Lamb Shanks

Cabbage with Caraway

No-Peel Braised Carrots

Crushed Potatoes

DESSERT

Clementine & Prosecco Jellies

CHEESEBOARD

COFFEE



DECEMBER DINNER PARTY MENU

STARTER

Lightly Spiced Carrot Soup

MAIN COURSE

Sea Bass with Sizzled Ginger, Chilli & Spring Onions
Sesame Pak Choi
Steamed White Rice

DESSERT

Passion Fruit, Chocolate & Coconut Roulade

COFFEE/CHEESBOARD

Cappuccino, Espresso, Latte, Americano

MENU



December