

# Delicious

## *Sample Dinner Party Menu*

### *Tasty Roasts*

Hand carved topside beef or rib eye beef with Yorkshire pudding

Hand carved Welsh leg of lamb

Hand carved pork

Roasted corn fed chicken

All served with a choice of potato, vegetables and gravy or sauce

### **Potatoes & Vegetable Choices**

Roasted maris piper potatoes

Thyme roasted new potatoes

Fondant potatoes

Glazed carrots

Broccoli

Roasted beetroot with a balsamic glaze

Asparagus

Honey roasted root vegetables

Baby vegetables

French beans & toasted almonds

Cauliflower cheese gratin

Sautéed spinach

### **Sauces**

Red wine & mushroom, Peppercorn or Madiera jus

Prices available on request, bespoke menus created for each client and occasion.

# *Buffet*

Sandwich platters Sandwiches, wraps & baguettes

Homemade Cumberland sausage rolls with homemade chutney

Homemade Ham, mature cheddar & roasted cherry tomato quiche

Homemade bruschetta topped with sun blushed tomatoes,  
red onion marmalade and topped with cheese

Wholegrain mustard & honey glazed sausages

Goats cheese & chilli jam tarts

Chicken skewers (BBQ, hot & spicy & plain)

Lamb Koftas on skewers served with mint yoghurt

## *Hot Fork items*

Homemade meat & potato pie served with mushy peas red cabbage & beetroot

Homemade cheese and caramelised onion pie served  
with mushy peas red cabbage & beetroot

Lancashire hotpot served with crusty bread, beetroot & red cabbage

Chilli con carne with fluffy rice & nachos

Beef stroganoff with fluffy rice

Thai green chicken curry with naan bread, poppadums & fragrant rice

Beef fajitas with all accompaniments & tortilla wrap

Pulled pork served in a soft roll with smoky slaw

Thai pulled pork with a fragrant slaw served in a roll or wrap

Fisherman's pie served with mushy peas

Corn fed chicken & leek pie

## *Extra special items*

Tiger prawns with Thai garlic & lime dip

Salmon & prawn platter with lime mayonnaise

Smoked fish platter

Continental meats with anti pasti

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## *Salads*

Fresh house salad

Continental leaf salad

Tomato, red onion & spinach salad

Caesar salad

Chicken Caesar salad

Mozzarella, tomato & fresh basil salad

Homemade coleslaw

The above salads are for approx 12 servings

## *Side orders*

Olives

Vegetable crisps

Kettle chips & dips

Tortilla chips

Pretzels

The above side orders are for approx 6 servings

## *After*

Cheese slate with homemade chutney served with rustic bread,  
crackers & fruit loaf

Homemade Chocolate torte

Handmade cheesecakes

Handmade gateaux

Tropical fruit platter with homemade chocolate dip