

# Dinner Party Choices

Choose from two in each section and pre-order your choices.

## Hot and Cold Canapés

£8.00 per person.

## Starters

### Smoked Chicken Caesar Salad

Cos Lettuce with Crispy Bacon and Garlic Croutons.

£8.00

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### Warm Goat Cheese Tartlet

Red Onion Marmalade Served with Balsamic Dressing.

£7.00

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### Chicken Liver and Bacon Parfait

Toasted Granary Bread and Pear and Apple Chutney.

£6.50

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### Salad of Vine Tomatoes, Avocado and Mozzarella Cheese

Dressed with Basil Oil

£6.00

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### Cheese and Chive Soufflé

With Spiced Pear and Salad.

£7.00

### Smoked Haddock and Chive Beignets

Olive and Sun Blushed Salad.

£6.50

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### Sautéed Garlic Crevettes

In a Chive Butter Sauce Served in a Puff Pastry Shell.

£9.00

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## Pan Fried Scallops

Served with Chilli Jam and Lemon Crème Fraiche.

£9.00

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## Warm Smoked Salmon and Mushroom Tartlet

Served with a Free Range Poached Egg & Hollandaise Sauce.

£7.00

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## Morston Mussels

White Wine, Fresh Herbs and a Hint of Cream.

£7.00

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## Sesame Seed Salmon

With Pea Soup and Crème Fraiche.

£6.50

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## Maryland Crab Cakes, Deep Fried

Served with an Avocado and Coriander Salsa.

£7.00

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## Crab and King Prawn Risotto

With Vermouth Cream.

£8.00

## Fish Main

### Fillet of Wild Sea Bass

With Crayfish Butter.

Croquette Potatoes

Creamy Leeks

£18.00

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### Smoked Salmon and Scallop Tagliatelle

Served with Vermouth Cream

And Tossed Salad.

Parmesan Crisps

£19.00

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## Local Long Shore Cod

Wrapped in Parma Ham,  
Casserole of Wild Mushrooms,  
Fèves & Button Onions.

£18.50

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## Grilled Skate Wing with Herb Crust

Caper and Prawn Butter.

£18.00

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## Pan Fried Salmon Fillet

Chorizo Sausage,  
Herb Oil and Balsamic Glaze

£17.00

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## Poached Smoked Haddock

Whole Grain Mustard  
Topped with Free Range Egg.

£17.50

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## Grilled Tuna Fish

Roasted Peppers and Cous Cous  
Lemon Salad.

£18.00

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## Pan Fried Sea Bream

Tempura Vegetables  
Salt and Vinegar Jus

£18.00

## Meat Main

### Crispy Half of Duck

Green Peppercorn Sauce.  
Rosti Potatoe, Wilted Spinach

£19.00

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## Crispy Belly of Pork

With Cider Sauce & Apple Compote.

Creamy Mash.

Buttered Cabbage

Glazed Carrots

£17.00

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## Char grilled Sirloin Steak

With Red Wine Sauce.

Hand cut Chips,

Sautéed Mushrooms

£22.50

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## Classic Beef Wellington

With Wild Mushroom and Red Wine Jus.

Dauphinoise Potatoes

Fine Green Beans

£25.50

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## Slow Cook Beef in Red Wine

Lardons of Bacon,

Button Onions and Mushrooms.

Creamy Mash,

Buttered Cabbage

£19.00

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## Breast of Chicken

Stuffed with Thyme and Spinach

Sweet Peppers,

Fondant Potato

Wilted Spinach

Topped with Crispy Bacon.

£17.50

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## Pan Fried Rack of English Lamb

With Port and Rosemary Sauce.

Parsnip Mash

Buttered Savoy Cabbage

Roasted Root Vegetables.

£20.50

## Desserts

£8.00

### Vanilla Crème Brulée

With Tuilé Biscuit

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### Apple Tart Tatin

Vanilla Ice Cream

And Caramel Sauce

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### Glazed Poached Pear in a Brandy Snap Basket

Warm Chocolate Sauce

Mint Choc-Chip Ice Cream

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### Hot Chocolate Fondant

Mixed Berry Salad

With Vanilla Ice Cream

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### Strawberry and White Chocolate Cheesecake

Strawberry Couli

Minted Clotted Cream.

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### Homemade Sticky Toffee Pudding

Warm Caramel Sauce

Vanilla Ice Cream

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## White, Dark & Milk Chocolate Brownie

With a Peanut and Fudge Chocolate Sauce.

Vanilla Ice Cream

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## Hot Raspberry Souffle

Whiskey Soaked Raspberries

Whipped Cream.

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## Selection of Fine Assorted Cheeses

Cheese Biscuits,

Grapes & Apple

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## Coffee & Chocolates

£1.95

Dishes may change slightly due to seasonal availability of Produce  
Or Sourcing of Ingredients.

[www.chef2dine4.co.uk](http://www.chef2dine4.co.uk)

Contact us on 01603 717910 or 07890 209441