

Emily Botham

Example dinner menu

Canape selection

Mini classic fillet beef tournedos rossini.
(Fillet beef on toast with chicken liver pate)
Smoked bacon and quails eggs spoons.
Smoked mackerel pate with layered cucumber and orange roe.
Scallops wrapped in pancetta with pesto dip.
Tempura king prawns and sweet chili dipping sauce.

Starter

Layered farmhouse terrine with pistachios served with red onion and plum chutney.

Crispy pancetta, artichoke hearts, buffalo mozzarella salad with warm blue berry dressing.

Caramelized pear, mature stilton, roasted walnuts and spring leaves.

Lobster salad with baby leaves and a caper dressing.

Trio of prawns with dipping sauce.

Main course

Tender loin of lamb served with caramelized shallots, whole grain mustard mash, orange infused roast carrots, purple sprouting broccoli and red wine jus.

Roast chicken breast stuffed with wild mushroom and goat's cheese wrapped in pancetta and spring vegetables.

Roast lemon cod served with roast baby new potatoes with rosemary and rock salt, minted fresh pea and parmesan mash, with a warm caper vinaigrette.

Braised shoulder of beef on a bed of whole grain mustard mash, wild mushroom stroganoff, water cress and red wine jus.

Seared fillet beef on a bed of root vegetable mash and cranberry jus and parsnip crisps.

Dessert

Petit four selection, for example
Mini raspberry ripple meringues, triple chocolate brownies with praline mascarpone, mini strawberry shortcake,
Chocolate cups with grand marnier cream.

Prune and Pecan sticky toffee pudding with home made vanilla ice cream.

Baked New York style vanilla cheese cake with a trio of strawberries

Cheese and biscuits

Fresh coffee and truffles