Sample Dinner Party Menu

Canapés

Smoked Salmon and sour cream balinis
Mini toad in the hole with caramelized red onion
Roasted red pepper and tomato shots
Thai mini crab cakes

To Start

Pan seared King scallops served with pea purée, crispy pancetta garnished with micro salad

The Main Event

Herb encrusted rack of Goldsmith Grange lamb served on a potato rosti with Madeira reduction.

Selection of seasonal vegetables

To Finish

Refreshing Old English Lemon posset with fresh raspberries and home made short bread

Selection of cheeses with biscuits, celery and grapes

Coffee and Hand made chocolates