

Formal Lunch and Dinner Suggestions
(suitable for dinner parties and wedding breakfasts)

Starters

Terrine of Pressed Duckling with Apricot Chutney and Granary Bread
-
Caesar Salad with Hot Peppered Chicken
-
Thai Fishcakes and Aioli and Dressed Rocket
-
Seasonal Melon with Citrus and Pineapple
-
Warm Risotto of Finnan Haddock with Smoked Salmon and Soft Poached Egg
-
Chicken Liver Parfait with Toasted Brioche and Fig Compote
-
Navarin of Salmon and Codling with a Fricassee of Oyster Mushrooms and Buttered Leeks

Soups

Leek and Potato Soup with Flaked Finnan Haddock
-
White Onion Soup with Crumbled Lancashire Cheese
-
Carrot Soup with Coriander Pesto
-
Forest Mushroom Soup with Shredded Chives
-
Roasted Plum Tomato Soup with Basil
-
Curried Parsnip Soup with Hot Pakoras

Main Courses

Grilled Rump of Lamb with Nicoise Garnish
-
Breast of Maize Fed Chicken with Spiced Cassoulet, Chorizo Sausages and Italian Plum Tomatoes
-
Peppered Fillet of Beef with Bourgeoine Garnish, Horseradish Mash and Beetroot Crisps
-
Barbury Duck Breast with Sweet Plum Confit and Beansprout Wraps
-
Pot Roasted Guinea Fowl with Creamed Haricots and a Composition of Young Vegetables
-
Oven Roasted Cushion of Salmon with Buttered Asparagus, Baby Spinach and Parsley Potato Cake
-
Baked Cod Fillet with Gremolata Mashed Potatoes, Prosciutto Ham and Deep Fried Parsley
-
Red Bream Fillets with Spiced Cous Cous and Baked Aubergines
-
Pan Fried Skate Wing with "Beurre Café de Paris"

Desserts

Lemon Tart with Mascapone and Crushed Raspberries
-
Chocolate Truffle with Crushed Pistachios and Vanilla
-
Mango Charlotte with Crème Fraiche and Strawberries
-
Tiramisu with White Chocolate
-
Bread and Butter Pudding with Oranges and Apricots