

CAPERS

Sample Dinner Party Menu

Starters

Watercress Soup with Cream and Nutmeg
Chicken Liver Parfait with Farmhouse Chutney
Smoked Trout with Apple and Celeriac Salad

Mains

Roast Loin of Pork, Stuffed with Fresh Herbs. Served with Malvern Gold Cider Gravy, Parsnip Mash and Steamed Savoy Cabbage

Leg of Autumn Lamb with Rosemary and Garlic. Served with a White Wine and Haricot Bean Sauce, Roast Potatoes and Steamed Vegetables

Shin of Beef Braised in Local Ale with Root Vegetables and Parsley Dumplings.

Cassoulet – Confit of Duck, Toulouse Sausage, Belly Pork and White Beans. Served with Celeriac Mash and Steamed Vegetables.

Fish Pie - Salmon, Cod, Smoked Haddock and Prawns in a Creamy Tarragon Sauce, Topped with Mashed Potato and Melted Gruyere Cheese.

Roast Red Pepper Stuffed with Moroccan Couscous.
Dressed with Yoghurt and Mint

Or

Roasted Vegetable Lasagne

Dessert

Pavlova – Toffee Meringue Dressed with Clotted Cream, Vanilla Ice Cream, Seasonal Fruits. Drizzled with Cassis.

Chocolate Truffle Torte

Lemon Tart

Sticky Toffee Pudding

*Please contact us to discuss in more detail
and we can create a menu that's right for you.*