

*Sample Menu:*  
**DINNER PARTY MENU**

*Page 1 of 2*

**STARTERS**

Warm Goat's Cheese Filos with Red Onion Jam & Buttered Beetroot  
Cheese Soufflé Tart with Mixed Green Leaves  
Individual Poppy Seed Tartlets with Wensleydale & Tomato  
Wild Smoked Salmon & Avocado Terrine with Melba Toast  
Home Made Gravdax with Dill and Mustard Sauce  
Antipasti Platter with a Variety of Meats, Patés, Olives, Hummus, etc  
Spinach Ramekins with a Rich Tomato Coulis  
Baked Mushroom Ramekins with a Ragout of Wild Mushrooms  
Asparagus Parmesan & Parma Wraps on a Bed of Mixed Leaves  
Hot Salad of Prawn & Avocado with a Chilli Cream Sauce  
Crab Tians with a Fresh Tomato Concasse or Pink Grapefruit  
Seafood Platter with Crab, Prawns and Gravdax  
Salmon & Leek Terrine with Semi Sundried Tomato Sauce  
Nectarine, Pear, Parma Ham & Mozzarella Salad with Fresh Mint  
Sweet Roasted Red Pepper & Tomato Soup  
Mixed Wild Mushroom Sherried Soup  
Cream of Celeriac Soup with Crispy Chorizo

**MAIN COURSE**

Sea Bass on a Bed of Asparagus & Bacon with a Saffron or Chinese Spice Sauce  
Monkfish Kebabs with a Sweet Roasted Red Pepper Sauce  
Hake Fillets or Cod with a Fresh Tomato Beurre Blanc Concasse  
Tray Baked Salmon Fillets with a Warm Salad of Anchovies, Green Beans, Cherry Tomatoes & Asparagus  
Duck Breasts on Caramelised Shallots with a Port & Balsamic Sauce  
Rack of Lamb with Lamb Jus and Mint & Redcurrant Sauce  
Fillet of Beef with Onion Jam & Béarnaise Butter  
Chicken Breasts Stuffed with Stilton Wrapped in Bacon in a Wine & Cream Sauce  
Oriental Plum & Ginger Chicken  
Medallions of Pork with Calvados & Cream Sauce and Chargrilled Pears

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*Page 2 of 2*

**PUDDINGS**

Exotic Brioche Bread & Butter Pudding with a Whiskey Sauce  
Lime & Lemon Tarts with a Berried Compote  
Tart au Citron with a Brûlée Crust  
Chocolate Truffle Torte with a Dark Berry Compote  
Individual Sticky Toffee Puddings with a Pecan Toffee Sauce  
Individual Pear Frangipani Tarts with Vanilla Ice Cream  
Chocolate Hazelnut Pavlova Roulade Stuffed with Fresh Berries  
Home Made Lemon Meringue Ice Creams Served in Brandy Baskets  
Salted Butter & Caramel Ice Cream  
Pink Grapefruit or Passion Fruit & Mango Sorbets in Tuile or Brandy Baskets  
Rich Chocolate Tart with Dark Berry Compote  
Pear or Apple Tart Tatin

A Selection of Irish and Farmhouse Cheeses, Grapes and Biscuits

**TEA & COFFEE**

*Price depends on numbers (30 to 400) and selection. Smaller Dinner Parties (under 30) will be significantly higher.*

*Please note that some starters are not suitable for large numbers but I will discuss this with you.*

*VAT is at 13.5%.*