



## Catered dinner party menu

■ Our chefs and waiting staff can come into your home and serve a wonderful meal for you and your guests. Everything will be done from the serving of drinks to the clearing away and washing up. Our chefs love a chance to try new ideas so if you have any menu ideas please let us know.

### Sample Menu One

Selection of Canapés  
*Choose 4 canapés*

#### **Starter**

Assiette of Seafood  
Smoked Salmon, Brixham Crabmeat,  
King Prawn with baby salad leaves and  
lemon oil

#### **Main**

Rack of Cornish Lamb  
Dauphinoise Potatoes  
Spinach and Chantenay Carrots  
Red Wine Jus

#### **Dessert**

Dark Chocolate and Roasted Hazelnut Torte  
with Vanilla Mascarpone  
Selection of Farmhouse Cheese with  
Grapes and Oatcakes

Cafetieres of Coffee and Petit Fours

### Sample Menu Two

Selection of Canapés  
*Choose 4 canapés*

#### **Starter**

Pan Roasted Fillet of Seabass  
Served on a Fennel Risotto  
with a lobster cream sauce

#### **Main**

Roast Loin of Balmoral Venison  
Red Wine and Juniper Sauce  
Pomme Anna  
Savoy Cabbage with Smoked Bacon  
Lardons and chestnuts

#### **Dessert**

Vanilla Panacotta with roasted Figs and  
Spiced Orange Syrup  
Selection of Farmhouse Cheese with  
Grapes and Oatcakes

Cafetieres of Coffee and Petit Fours

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Minimum of 8 people – £50.00 per person plus Vat  
or Minimum charge of £400.00 plus Vat

**Contact** Aubrey Allen catered events  
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