



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

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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