

## Dinner Party Menus

Food presented with impeccable service. Your dedicated Tastes Divine expert will ensure your event is Flawless.

Whatever your culinary needs are, they will be delivered with passion and meticulous attention to detail.

Tastes Divine has no set menus we are completely flexible and we prefer to listen to your ideas and arrange something especially for you

Here are some of our ideas:

### **Starters**

- Carpaccio of beef served with gremolata, rocket, Parmesan shavings & balsamic drizzle
- Parmesan crème brulee served with cured meats & pickles
- Parsnip and chorizo soup with parsnip crisps served with crusty bread
- Rainbow soups: pea, mint & rocket & roasted red pepper, chilli & tomato soup (can also be served as an amuse bouche) served with crusty bread
- Ham hock terrine served with crusty bread & pickles
- Mini ploughman's: An assortment of pates and accompanying chutneys & breads
- Chicken liver pate, pickles & toasted brioche
- Assiette of salmon & prawns served with crusty bread
- Carpaccio of salmon with a fennel, baby leaf & grapefruit salad
- Melting cheese fondue pots served with crusty bread
- Potted Gorgonzola served with caramelised walnuts, figs & crusty bread
- Oozy Brie bites served with fruit chutney
- Roasted garlic and goats cheese risotto
- Cauliflower & Gorgonzola soup with pickled pear relish
- Mushroom risotto with a Parmesan crisp (can also be served as a main)
- Prosciutto e melon
- Assorted melon balls in a rich lime syrup
- Broccoli soup served with goat's cheese
- Tomato, basil & Dolcelatté bruschetta
- Tomato, buffalo mozzarella & rocket salad served with a balsamic glaze
- Smoked salmon tian with an apple, fennel salad and dill dressing
- Blue cheese Pannacotta with a crushed pistachio shell, poached pear and balsamic chutney
- Artisan Bread Basket served with olive oil & balsamic dips
- Posh prawn & smoked salmon cocktails
- New potato, onion & Gorgonzola salad served with a French vinaigrette dressing
- Thai Salmon Fishcakes with a sweet chilli Dip
- French Onion Soup with Gruyere croute
- Cullen skink with crusty bread
- Creamy smoked haddock gratin
- Mushroom pate served with red onion chutney
- Mini fish pies with pea soup shots

### **Sharing Starters:**

- Antipasti Boards: Various Italian cured meats, Breads, Olives, Cheeses and Tomatoes
- Yorkshire Boards: Mini Pork Pies, Cold meats, pates, cheese, chutneys and bread

### **Main Courses:**

- Mediterranean Stuffed Chicken served with roasted tomatoes, crunchy garlic roast potatoes, baby vegetables & port and redcurrant jus
- Fillet of Beef served with horseradish, Fondant Potatoes with a rich red wine jus & baby vegetables
- Loin of lamb served on a shallot puree, Fondant Potatoes, baby vegetables & port & red wine jus
- Beef in Rioja with a Manchego Cheese Scone and Buttered Mash Potato
- Beef fillet served on a potato rosti with red onion & balsamic marmalade, pesto drizzle & Roquefort garlic butter
- Rich beef Bourguignon served with horseradish mash & vegetable medley
- Pesto & baby plum tomato risotto served with oven baked salmon & garlic cream drizzle
- Individual fish pies served with a medley of baby vegetables
- Mushroom risotto served with Parmesan crisps
- Crispy roasted belly pork served with caramelised apples, celeriac mash, red wine jus & baby vegetables
- Roasted halibut or salmon on a bed of crab & coriander crushed new potatoes & garlic-roasted potatoes
- Herbed chicken supreme served with a creamy white wine sauce, crunchy garlic roast potatoes & baby vegetables
- Melting lamb shanks slow cooked in a rich red wine & mint jus served with garlic mashed potatoes & baby vegetables
- Roquefort tart served with pesto drizzle, baby vine tomatoes, assorted vegetables & potatoes

## Dessert

In our opinion, why should you have just one dessert when you can have 5 instead? Most of our dinner parties & weddings end with an assiette of mini desserts but you can of course choose a larger beautifully plated individual dessert if you would prefer.

Here are just some of our suggestions-

- Chocolate orange tart with a chocolate swirl
- Salted caramel tart with Maltesers
- Lemon posset with a mini lemon meringue or lemon shortbread
- Raspberry coulis
- Boozy berries in a Kilner jar
- Chocolate brownie
- Spiced apple crumble & mini custard or cream jugs
- Apple and blackberry crumble & mini custard or cream jugs
- Plum & marzipan crumble & mini custard or cream jugs
- Brandy snap basket with ice cream and a homemade honeycomb
- Tart au Citron
- Raspberry champagne jellies accompanied with a lime syrup
- Lemon brulee
- Tiramisu macaroons
- Chocolate and hazelnut cantucci
- Vanilla or coconut Pannacotta
- Tropical fruit salad
- Summer berry cheesecake
- Millionaire's shortbread
- Scones with clotted cream and strawberries
- Apricot or pear and almond frangipane tart
- Chocolate mousse teardrop
- Ginger and apple sponge & toffee sauce
- 'Egg and Soldiers' (lemon brulee, mango coulis & shortbread fingers)
- Chocolate spoon with Popping Candy
- White chocolate truffle with a Hazelnut Coating
- Basil Pannacotta with white chocolate noodles, lemon curd & pine nut streusel
- White chocolate & almond parfait served in a white chocolate collar & lime soaked oranges

Cheese board with your favourite selection of cheeses, chutneys, celery and crackers