



Dropped off dinner parties

Menu choices Summer 2016/2017

Starter

Shared Nosh tasting platter with artisanal breads and homemade dips

Mains

Choose the same item for everyone in the party unless it is vegetarian:

Beef - Grilled aged fillet steak with porcini mushroom butter GF

Or

Salmon - Pan-seared Akaroa salmon with braised fennel and tomato GF

Or

Duck - Confit duck leg with cherry sauce GF

Or

Vegetarian - Char-grilled aubergine with a spiced tomato and olives, toasted almonds and yoghurt dressing V GF

All served with

Fondant potatoes V GF

Green beans with orange and hazelnuts V GF

Cauliflower, dill and cherry tomato salad with a caper dressing V GF

Dessert

Choose the same item for everyone in the party:

Build your own strawberries and cream, with meringues, strawberries, vanilla cream GF

Or

Chocolate tart with macerated oranges and cream