High Class Catering

by Davina Parker

Five Course Dinner Party Menu

Starter:-

- Smoked salmon and prawn parcels or
- Crab cakes with fresh salsa

Soup taster:-

• Roasted butternut squash with wild mushrooms

Main Course:-

• Tender Chateaubriand with red wine jus, roasted Parmentier potatoes with garlic and rosemary, Chanteney carrots and pea purée.

Cheese course:-

 A selection of hand picked Lancashire cheese, served with homemade chutney, grapes and crackers

Dessert:-

- Chocolate sesame ganache with pear puree and ginger ice cream or
- Crème brûlée with shortbread

To finish:-

Coffee and home-made truffles

If you would like to add some canapés to start please see canapé menu