

BAKE & ROAST

LOVE FOOD

Dinner Party Menu Options & Ideas

Antipasti Sharing Platter

Fennel Salami, Olives, Parma Ham

Buffalo Mozzarella, Tomato & Basil Salad – Gorgonzola, Pear & Walnut Salad

Char Grilled Squid with Lemon – Prawns baked in Garlic Oil

Aranchini – Risotto Balls with Pea and Goats Cheese

Homemade Focaccia

Or

Greek Meze Sharing Platter

Homemade Hummus Baba Ganoush & Tzatziki

Handmade Flat Breads, Greek Olives, Prawn Saganaki

Greek Salad

Giant Beans & Mini Steak Souvlaki with Oregano

The Main Event

Italian Main – Rolled Pork Loin with Parma Ham, served on a bed of peppery Rocket, with Italian Roast Potatoes and Tender stem Broccoli

Greek Main – Individual Roasted Poussin with Lemon, Garlic, Oregano and Thyme. Served with dressed Charlotte Potatoes and roasted baby Plum Tomatoes

Goosnargh Chicken Breast stuffed with Garlic Butter and fresh herbs and wrapped in Lancashire Air Dried Ham. Served with Rosemary and Garlic Potatoes, minted Peas and roasted Swinton Courgettes.

Oven roasted **Cote de Boeuf** to slice at the table served with goose fat chips, rocket, watercress and red onion salad.

(Price may vary depending on number, service and delivery)