



# **FORKS & CORKS**

## **DINNER PARTY SELECTION MENU**

FORKS  
&  
CORKS

CATERING FOR ALL OCCASIONS

# DINNER PARTY SELECTION

## Starters

Honey Roasted Parsnips & Apple Soup  
Topped With Croutons & Crispy Apple Flakes

Smoked Salmon, Crab & Prawns  
Served With Lemon, Dill & Black Pepper Dressing  
& Fresh Sour Dough Loaf

Grilled Halloumi Served With Roasted  
Vegetables & a Balsamic Dressing

## **Main Courses**

Braised Rump Of English Lamb  
Cooked In a Sweet Redcurrant Sauce On a Bed Of Braised Red Cabbage

Slow Baked Chicken Breast Wrapped In Parma Ham  
& Stuffed With Red Pimento Mousse  
Served With a Pink Peppercorn & Cream Sauce

Fillet Of Beef Wellington  
With Pancetta & Mushroom Duxcell &  
a Rich Red Wine Sauce

All served with a fondant potato and seasonal vegetables

## **Dessert**

Peach, Lemon & Raspberry Tart  
With Raspberry Coulis &  
Crème Anglaise

Double Cream Eton Mess  
Made With Fresh Strawberries & Raspberries

Strawberries Cheesecake  
Made With Vanilla Pod Cream Cheese

### **Additional Cheese course available**

A selection of local cheeses with biscuits, celery, grapes & chutney