

PRIVATE CHEF FROSSETT

DINNER PARTY MENU

HORS D'OEUVRES

FRESH BREAD WITH OIL AND DIPS*

Extra virgin and balsamic dip and a sweet chilli dip

* Optional charge £6 per basket serving approximately 4 people

CANAPES*

Smoked salmon with cream cheese toast bites
Honeydew, prosciutto and baby bocconcini spears (V)
Mozzarella, sundried tomato and salami cakes (V)
Sweet chilli chicken skewers

*Optional charge of £9 per head

APPETISERS

MELON AND PARMA HAM SALAD (V)

3 types of melon and strips of Parma ham on a bed of salad with a honey and mustard salad dressing

SWEET POTATO, CHORIZO AND FETA BRUSCHETTA

A mixture of potato and chorizo with Italian herbs served on bruschetta topped with feta cheese

STICKY ASIAN SESAME CHICKEN

Chicken pieces tossed in a sticky Asian soy sauce served with salad, and topped with sesame seeds

CHILLI PRAWN BRUSCHETTA

Prawns cooked in a spicy chilli sauce served on tomato and herb bruschetta

SEARED SCALLOPS WITH A PEA PUREE

King scallops seared served on baby leaf with a pea puree



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MAIN COURSE

BEEF AND ALE PIE SERVED WITH SEASONAL VEGETABLES AND MUSTARD MASHED POTATO

Slow cooked Fillet and Ale encrusted in a puff pastry case served with a boat of gravy and mashed potato.

FILLET STEAK SERVED WITH PEPPERCORN SAUCE AND DAUPHINOISE POTATOES*

8oz fillet steak cooked to your preference served with creamy cheese dauphinoise potatoes and vegetables.

*£8 supplement

ROASTED SALMON FILLET

(Served with herby baby potatoes, green vegetable and a lemon sauce.

CREAMY HOMEMADE SPAGHETTI ALLA CARBONARA

Freshly rolled pasta tossed in a creamy parmesan sauce with crispy pancetta and mushrooms.

GRILLED CHICKEN BREAST AND AVOCADO SALAD

Mixed salad with a honey mustard dressing served with fresh chopped avocado and grilled chicken breast.

KING PRAWN AND CHORIZO PAELLA*

Fresh king prawns and Spanish spicy chorizo with paella rice, cooked in one pan with onions, tomatoes, peppers and lots of herbs and spices. A mild Spanish dish.

*Minimum two person order

DESSERTS

MINI BANOFEE PIE

RASPBERRY PAVLOVA

STICKY TOFFEE PUDDING WITH TOFFEE SAUCE

CHOCOLATE BROWNIE WITH CUSTARD CHEESE BOARDS*

*Optional cost of £49 per 10 people

Price £56 per person based on one appetiser, main and dessert

