

# privatechefrossett

*dinner party menu*

## Hors d'Oeuvres

fresh bread basket\*

Extra virgin and balsamic dip and unsalted butter

\* 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

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

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

Sticky asian sesame chicken

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

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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.

\*£9 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 banoffee pie

Raspberry Pavlova

Sticky toffee pudding with toffee sauce

Chocolate brownie with custard

Cheese boards\*

\*Optional cost of £49 per 10 people

Price £64 per person based on one appetiser, main and dessert