

Dinner party service - personal chef

Starters

Salad of warm red mullet: With Gaspacho sauce puddles filled with fine dice of ratatouille.

Barquettes of salmon: Laced with a fennel and basil butter sauce with a hint of lemon.

Lardoons of smoked bacon and chicken livers:
Pan-fried, seasoned, deglazed with white wine vinegar and served on a frizee bed.

Wild mushroom soup: Laced with cream and toasted chopped hazelnuts served with crusty garlic bread.

Quenelles of duck liver pate: On a redcurrant and cranberry coulis, served with Melba toast.

Gnocchi Parisian: Small savoury dumplings poached and bound in a thin cheese sauce, sprinkled with Parmesan and glazed.

Deep-fried breaded Camembert: Served on an onion and mango marmalade base.

Tiger prawns: Pan-fried in a white wine and tomato salsa with dill laid on a bed of warm buttered baby spinach.

Moules mariniere: Served with warm crusty broken baton bread.

Leek and potato soup: Smooth and light with fresh herb croutons and a ribbon of cream.

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Fried pork wontons: On Chinese leaves and a sweet chilli sauce.

Warm asparagus tips: Served with hollandaise sauce.

Mixed mushroom risotto: With a tomato and red wine ribbon and topped with Parmesan.

Monkfish tails: Steamed in white wine, stock, shallots, cream and tarragon served in a pastry box.

Mains

Melody of Duck and corn fed Chicken breasts: Served with shaped and glazed vegetables and a Morello cherry and demi-glace sauce.

Steamed Sea Bass: With spring onion, ginger, chilli, garlic and lime. Cooked and served in the natural juices, seasoned with a hint of white pepper and soy sauce, accompanied with Chinese greens and mushroom Jasmine rice.

Pork tenderloin medallions: On a pile of finely shredded vegetables, surrounded in shaped fondant potatoes with a Calvados cream sauce.

Rack of Lamb: With a fresh herb and bread crumb crust, garnished with redcurrants and the Lambs jus. Served with Canarian wrinkly potatoes with a green garlic sauce and salad leaf garnish.

Lime marinated grilled Guinea Fowl breast: With a wild mushroom risotto and a sweet lime sauce.

Spiced Chicken: Fried with Indian spices, garlic, ginger, onion and chilli (to your choice of heat) finished with crème fraiche, lemon and coriander leaf served with mushroom pilau rice.

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Mains [cont]

Beef Stroganoff: Cooked with sour cream and garnished with fried matchstick potatoes.

Scallops of Lamb: Built on a base of poached sliced potato and shallots with a Madeira sauce.

Grilled Tuna steak: With a lime, garlic and parsley sauce served with a fresh tomato and basil Penne pasta and salad garnish.

Danish Pork roast: Served with a sweet red cabbage poached in redcurrants, steamed new and browned potatoes.

Sautéed Rabbit Chasseur: With mushrooms, smoked bacon and steamed new potatoes.

Beef bourguignon: Served with nests of puree potatoes filled with cauliflower and a cheese sauce.

Navarin of fish: A selection of Salmon, Turbot and Scallops garnished with shaped carrots, cucumbers and potatoes in a creamy jus.

Corn fed Chicken breast: Stuffed with a smoked bacon and Porcino mushroom pate and spinach, wrapped with Parma ham, served with roasted diced potatoes bound in a Provencale sauce.

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Vegetarian Options

Savoury vegetable crumble: vegetable, lentil and bean baked with a savoury topping and a sprinkle of Gruyere cheese.

Vegetable Lasagne: A fine blend of seasonal vegetables and fresh herbs with sun dried tomatoes in a cheese sauce between layers of fresh lasagne and topped with Parmesan cheese.

Mushroom Risotto: This is a simple dish with an intense flavour given from the Porcino mushrooms and a hint of dry white wine and Parmesan cheese.

Vegetable Curry: A mixture of seasonal vegetables and potatoes cooked in traditional Indian spices and chilli (heat to your choice), finished off with crème fraiche and coriander leaves accompanied with pilau rice and Indian flat bread.

Vegetable Thai Curry: A choice of either red or green Thai curry packed with mouth watering seasonal vegetables and finished with a dash of coconut cream and coriander leaf served with Jasmine rice.

Hot Vegetable Wraps: Peppers, onions, courgettes, mushrooms cooked in a mild chilli and herb sauce, spooned out onto a flat bread spread with Guacamole and mature Irish Cheddar cheese.

Vegetable Hot Pot: A casserole of seasonal vegetables steamed in a fresh tomato and herb sauce topped with buttered, sliced potatoes.

Spinach Ravioli: Fresh pasta parcels filled with spinach and mushroom pate bound together with a fresh basil and Parmesan cream sauce topped

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Desserts

Lemon Tart: This refreshing tart will finish off a meal wonderfully with its creamy zesty flavour and sweet thin pastry base then the dusting of sugar is browned under the grill just before serving.

Cold Passion: This Soufflés of Passion fruit has been lightly blended together using whipped eggs, beaten cream and the flesh of a Passion fruit. This sounds cruel what has occurred here hence the name but the result is delicate and full of passion.

Profiteroles: Filled with Praline, dusted with icing sugar and topped with a hot chocolate sauce makes this combination irresistible.

Crème Brulee: A classic popular desert put together using the freshest free range eggs, cream, vanilla pod and sugar forming this rich but equally refreshing desert, glazed under the grill to form a hard burnt sugar crust, chilled then served.

Poached pear with a raspberry sauce: The finest pears poached in red wine and cinnamon syrup on a bed of light creamed chilled rice pudding with chopped almonds, coated in a tangy raspberry sauce and topped with a fragile sugar cage.

Peach Pancakes: Thin pancakes filled with a fresh peach marmalade and a dash of white rum, served with peach halves and toasted sugared chopped hazelnuts.

Cream Caramel: A light and creamy dish to finish with, a delicate flavour of the eggs and cream work well together with the caramelised sugar and served with a garnish of refreshing orange segments.

Strawberry Savarin: This combination of strawberries and the savarin base soaked in a zesty syrup and glazed with apricot glaze make a perfect match and with a ribbon of sabayon sauce surrounds this tasty desert.

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Raspberry cheesecake: A buttery biscuit base topped with a raspberry marbled soft cheese and a hint of lemon zest, coated with a raspberry glaze.

Chocolate mousse: A smooth, rich, creamy mousse with a slight dash of brandy. This mousse has the finest grade chocolate but is lightened up with whipped egg whites and cream to avoid an extreme richness.

Tiramisu: A very popular desert amongst party guests this strong coffee flavoured melody of dark chocolate and creamy Mascarpone with the rum infusion really hits the right note.

Chocolate bread and butter pudding: Another winner for the chocolate pudding lover a real comfort food this rich desert comes with memories of warm nights in by the fire served hot and laced with fresh vanilla egg custard and maybe a splash of cream just to be sure.

Tarte Tatin: This popular classic French desert is made to the traditional recipe packed with soft caramelised apples and a thin pastry base marries up perfectly with a scoop of crème fraiche.

Caramelised oranges: A truly refreshing combination of sliced seedless oranges that have been marinated in caramel for a day giving the slightly bitter taste with the natural juicy orange taste is enhanced with a dash of Grand Marnier and candied orange zest.

All deserts are served with cream, ice cream or egg custard and tender loving care.

enjoy...

to make an enquiry
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