



Celia Marr
Delightful Dining
Example dinner party menu
10 - 50 people



Starters

- Bruschettas topped with buffalo mozzarella tomatoes and a homemade roasted red pepper dressing topped with fresh rocket
Or
Caramelised red onion tarts topped with goats cheese
Or
Roasted butternut squash soup served with a parmesan crisp
Or
Beef carpaccio with shavings of parmesan cheese and fresh thyme

Main courses

- Sea bass pan fried served with a crab & butternut squash risotto and a fresh tomato and basil salsa
Butternut squash risotto topped with char grilled vegetables shavings of parmesan cheese and truffle oil.
Or
Confit of duck served with dauphinoise potatoes, braised red cabbage and French green beans
Or
Rump of lamb served on an aubergine caponata with rosemary roasted new potatoes and chargrilled vegetables
Or
Belly of pork served on an olive oil mash served with a confit of fennel and red onion served with a side of Mediterranean roasted vegetables
Or
Individual Bean and potato bake
Or
spinach and butternut curry
or
spinach and ricotta ravioli with a fresh tomato salsa and a fresh rocket pesto.

Dessert

Warmed chocolate fondant served with fresh raspberries and double cream

Or

Apple tart tatin with clotted cream and macerated strawberries

Or

Tart au citron with a passion fruit coulis

Platter of cheese and fruit

Coffee