

TOP NOSH CATERERS LTD

Dinner Party Menu 1 @ £20.00 per head

STARTERS

Derbyshire oatcakes served with
locally produced Hartington Stilton, pear and
walnut served with a walnut oil dressing

Or

Vegetable soup

Or

Pate and salad served with red currant jelly

All accompanied by a roll and butter

MAIN COURSE

Locally produced roast sirloin of beef
and Yorkshire pudding

Or

Oven baked fillet of salmon served with a hollandaise sauce

Or

Cheese and spinach flan served hot with roasted
vegetable sauce (V)

All served with roast and mashed potatoes and
a

Selection of fresh vegetables

SWEETS

Mixed fruit crumble

Or

Profiteroles

Or

Raspberry cheesecake

All served with fresh cream or custard

Cheese and biscuits £2.00

Coffee and mints £1.00

Please order cheese or coffee in advance

DINNER PARTY MENU 2 @ £25.00 per head

STARTERS

Seared Scallops served on a pea and mint puree with crispy Panchetta

Or

Roasted squash and red pepper soup (V)

Or

Crab cakes served on a bed of leaves with a sweet chilli dipping sauce

Or

Roasted cherry tomato and goat's cheese tart serve on a bed of leaves (V)

Or

Bacon and mushroom ramekin topped with melted cheese

All accompanied by a roll and butter

MAIN COURSE

Baked cod with bacon and rosemary

Or

Duck breast in a cranberry and balsamic sauce

Or

Creamy tarragon chicken

Or

Fillet steak with a herb and blue cheese topping and a Madeira sauce

Or

Aubergine tomato and Parmesan bake (V)

All serve with roast and Dauphinoise potatoes

And fresh vegetables

SWEETS

Raspberry and puff pastry stacks

Or

Ginger syrup cheesecake

Or

Lemon syllabub

Or

Somerset pears

Or

Hot chocolate fondants

All served with fresh dairy cream or home made ice cream

Coffee and mints £1.00

Cheese and biscuits £2.00

Please order in advance

