

COOKS LARDER DINNER PARTY CATERING

HOSTING A DINNER PARTY IS NO LONGER A DAUNTING TASK BECAUSE THE COOKS LARDER CAN DO ALL THE HARD WORK FOR YOU!

OUR SPECIALLY DESIGNED SEASONAL MENU IS CAREFULLY AND CREATIVELY CONSTRUCTED SO YOU CAN SIMPLY PLACE YOUR DISHES DIRECTLY IN THE OVEN OR REHEAT ON THE STOVE TOP WITHOUT COMPROMISING THE QUALITY OF THE FOOD. WITH OUR CLEAR INSTRUCTIONS YOU CAN RELAX AND BE THE PERFECT HOST - YOUR GUESTS NEVER NEED TO KNOW WE WERE INVOLVED!

DROP THE PANS BACK TO THE STORE THE NEXT DAY IN THE BAG SUPPLIED AND WE WILL EVEN FINISH OFF THE WASHING UP! SIMPLE!

CONTACT US TO ASSIST YOU TO DESIGN YOUR DINNER PARTY FROM THE MENU BELOW.

NB: MINIMUM OF 4 SERVES OF EACH DISH.

3 WORKING DAYS NOTICE REQUIRED FOR ALL ORDERS.

\$100 FULLY REFUNDABLE CASH DEPOSIT REQUIRED FOR COOKWARE

NUMBER OF SERVES REQUIRED	TOTAL COST
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ENTREES

PLEASE TICK YOUR CHOICE:

- SHELL FISH BISQUE WITH PRAWN TORTELLINI \$18PP
- FRENCH ONION TART WITH GRUYERE & THYME \$16PP
- CHICKEN LIVER PARFAIT WITH PORT JELLY, GRILLED ORGANIC SOURDOUGH & CUMBERLAND SAUCE \$17PP
- PANFRIED CRAB CAKES, SWEET CORN RELISH WITH ORGANIC GREEN SALAD \$21PP

MAINS

PLEASE TICK YOUR CHOICE:

- CLASSIC BEEF WELLINGTON WITH PEPPERCORN JUS SERVED WITH FRENCH STYLE BABY PEAS \$27PP
- WHOLE ROAST DUTTON PARK DUCK WITH CASSIS SAUCE SERVED WITH PARMENTIERE POTATOES \$28PP
- BRAISED SPATCHCOCK NORMANDIE WITH CIDER, APPLES & SMOKEY BACON SERVED WITH FRENCH BUTTER POMMES PUREE \$25PP
- WHOLE STEAMED BABY SNAPPER, SOY SESAME SPRING ONION SERVED W GINGER, CITRUS INFUSED JASMINE RICE \$MP (OUR CHEFS GO TO THE FISH MARKETS REGULARLY THROUGH THE WEEK & WILL PERSONALLY SELECT YOUR FISH (ASK FOR A GENERAL PRICE GUIDE).

SIDES

- SIMPLE ORGANIC GREEN LEAF SALAD WITH FORVM CHARDONNAY VINAIGRETTE \$6PP
- GREEN BEANS WITH HAZELNUT BUTTER \$5PP
- GLAZED CARROTS \$5PP
- POTATOES - CREAM MASH OR HERB ROASTED CHATS \$5PP
- ORGANIC SOURDOUGH BREADS (PLEASE ASK ABOUT THE BREADS AVAILABLE ON THE DATE OF YOUR DINNER)

DESSERTS

- STRAWBERRY MASCARPONE & MERINGUE CELEBRATION TORTE SMALL \$75 (FEEDS 8) LARGE \$90 (FEEDS 12)
- INDIVIDUAL FINE LEMON TARTS WITH DOUBLE CREAM \$9.95PP
- INDIVIDUAL FRESH DATE PUDDINGS WITH CARAMEL SAUCE & DOUBLE CREAM \$8.95PP
- INDIVIDUAL BAKED CHOCOLATE MOUSSE TARTS WITH RASPBERRY REDUCTION & DOUBLE CREAM \$75 (SERVES 8-12)
- CHEESE PLATTERS : PLEASE FILL OUT CHEESE SECTION - SEE OVER

DRINKS & COFFEE

- LARGE SAN PELLEGRINO SPARKLING MINERAL WATER 750ML \$4.75
- 200G FRESH ORGANIC SINGLE ORIGIN BEANS (GROUND TO ORDER FOR YOUR TYPE OF MACHINE) \$10

TOTAL K