



Dinner Party Menus

Please note, these menus are based on all kitchen equipment available onsite for us to use – i.e. ovens, tableware and linen. This can be hired if required (£poa).

Chef/Kitchen Staff and Front of House Staff are included in your menu.

You can add a selection of canapés to your menu to enjoy with your Champagne reception as guests arrive. Prices from £4.95 exVAT Per Person.

Menu One...

Wild Mushroom Risotto

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Duo of Blythburgh Pork;
Slow Roasted Pork Belly with Crackling & Pork Fillet, Apple Thyme
Fondant Potato, Vegetables and Cider Jus

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Chocolate Brownie with Crushed Berry Cream
£44.95ex VAT Per Person

Menu Two...

Ham Hock Terrine with Piccalilli

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Pan Fried Chicken Supreme, Dauphinoise Potatoes,
Roasted Carrot, Vegetables & Rich Forestier Jus

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Tangy Lemon Tartlet with Raspberries
£49.95ex VAT Per Person

Tel: 01787 311556

Email: info@stourvalleycatering.com

Website: www.stourvalleycatering.com



Menu Three...

Trio of Smoked Fish; Smoked Salmon, Smoked Mackerel Rillettes,
Smoked Haddock Scotch Egg

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Beef Bourguignon with Pomme Puree, Vegetables & Roasted Roots

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Trio of Dessert; Citrus Posset with Shortbread, Mini Berry Pavlova,
Chocolate Mousse Cup

£55.95ex VAT Per Person

Menu Four...

Lobster Ravioli & Lobster Bisque

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Terrine of Land & Air

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Loin of Venison, Shoulder Croquette, Roasted Onion Potato Puree,
Vegetables & Rich Jus

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Apple Tart with Cinnamon Ice Cream

£69.95ex VAT Per Person

Please note, prices are based on catering for a minimum of 10 guests.
Prices may vary for smaller parties & would be quoted for you accordingly.
We also offer 'ready meals' for you to reheat if this is preferred.

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