



Starters

Smoked Salmon tartare with Avocado purée & Baby Leaves

Tuna and avocado tartare with wasabi mayo, baby coriander and a salad of shredded vegetables with a sweet chilli, soy and lime dressing

Miniature Heritage Tomato Tatin with Shallot Purée & Lemon Thyme marscapone

Slow roasted tomato galette with sage ricotta and crisp parma ham

Variety of Bruschetta (ask for details)

Baked goats cheese and sweet roasted pepper crostini with chunky basil and walnut pesto

Mackerel Paté with Horseradish & Celeriac Remoulade, Wild Rocket & Melba Toasts

Beetroot, Walnut & Goats Cheese salad with Watercress Leaves & Honey & Wholegrain Mustard dressing

Smoked fish pate with dill butter toasts and sweet pickled beetroot

Spiced pumpkin soup with bacon popcorn

Cauliflower and gorgonzola soup with toasted almonds and black grapes

Warm beetroot soup with goats cheese crostini and basil and walnut pesto

Creamy truffled mushroom soup with herby baked ricotta crostini

Home cured gravadlax with sweet mustard dill sauce, baby leaf salad and warm bread rolls

Sesame crusted seared tuna with carrot, coriander and wasabi remoulade and a soy, ginger and honey dressing

Salmon and smoked haddock fishcakes with a watercress, broad bean, pea, radish and mint salad and dill tartare

Ham hock terrine with fig and port chutney and toast

Chili & lime marinated fennel, prawn & baby squid salad

Potted salmon with dill crostini



Variety of risotto (ask for details)

Salad of smoked mackerel, roasted beetroot and fresh horseradish cream

Potted shrimp with crisp bread and cucumber and toasted seed salad

Artichoke, spinach and parmesan filo parcels with spiced tomato and pepper chutney
and baby leaf salad

Mains

Lamb cutlets marinade in rosemary & lemon oil with walnut, fig, feta & wild rice salad

Herb crusted cod served with aubergine caponata & persevered lemon
& mixed herb couscous

Seared sea bass with puy lentils, wilted spinach, roasted cherry tomatoes
& salsa verde dressing

Seared beef fillet served with green beans & broccoli dressed in toasted sesame, garlic
& chilli coriander oil & herb crushed roasted baby new potatoes

Rare roasted beef sirloin with jerusalem artichoke, pancetta & sage gratin, sautéed
kale, rich red wine jus & fresh horseradish cream

Rare roasted beef fillet with creamy mash, green beans & creamy mushroom
& marsala sauce

Honey roasted chicken breast with green herb & lemon quinoa & roasted beetroot

Roasted chicken legs with spiced puy lentils, garlic green beans & tomato chilli jam

Slow cooked lamb with dauphinoise potatoes, roasted beetroot & sautéed winter
greens with rich lamb jus & homemade mint jelly

Lemon, thyme & garlic chicken with spinach risotto or mash potato

Roasted chicken supreme with a creamy goats cheese & beetroot risotto & a sage &
walnut pesto



Rare roast beef fillet with root vegetable dauphinoise, slow roast tomatoes, buttery kale & watercress horseradish crème fraiche

Moroccan spiced lamb with roasted sweet potato purée & garlic & chili green beans

Venison & pancetta pie with parsnip purée & red cabbage

Duck confit with celeriac, leek & salad of blood orange, watercress & chicory with cassis vinaigrette

Salmon & smoked haddock fish cakes with watercress, pea & broad bean salad & dill, parsley & tarragon tartar or with brown shrimp & caper butter & fresh green salad

Cauliflower & cumin fritters with green herb & lemon quinoa, green beans & spiced lime yoghurt

Confit duck legs with chicory, pomegranate & orange salad with cassis vinaigrette, & a melee of warm buttered leeks & celeriac

Fillet of venison with Jerusalem artichoke, pancetta & sage gratin, wilted baby spinach & rich red wine jus

Chestnut & roasted pepper stuffed boned quail wrapped in pancetta & served with a root vegetable rosti, baby leaf salad & creamy marsala jus

Rare roast beef salad with caramelised red onions, green beans, new potatoes, slow roasted tomatoes, garlic & herb croutons & tarragon & horseradish cream

Harissa lamb fillet with green herb & lemon quinoa, slow roasted tomatoes & herby yoghurt

Venison pie with parsnip puree & spiced red cabbage

Roasted tarragon chicken breast with caramelised carrot puree & sautéed cavolo nero

Guinea fowl with a root veg rosti, cavolo nero & a creamy marsala jus

Skate with sautéed new potatoes, green beans, sunblushed tomatoes & sage & walnut pesto or with mash, wilted spinach & gremolata

Seabass with creamy fennel risotto & rocket

Spinach, artichoke & parmesan filo parcel with jewelled cous cous & chilli & garlic green beans & spiced yoghurt or with baby leaf, green bean & walnut salad & spiced tomato & red pepper chutney

Pan fried gnocchi with four cheese sauce, spinach & toasted walnuts



Desserts

Blackcurrant, Blueberry & Raspberry salad with Fresh Mint & Orange Zest served with Greek Yoghurt

Dark Chocolate & Orange Torte with Caramelised Oranges

Baked Peaches with Toasted Almonds & Greek Yoghurt

Warm, dark chocolate brownie with/without vanilla and salted caramel ice cream or vanilla mascarpone and berry coulis

Chocolate and macadamia brownie with sliced oranges dressed with honey, lime and rosewater

Vanilla panna cotta with almond crunch biscuits and berry coulis

Vanilla panacotta topped with passion fruit and sauternes jelly

Blueberry cheesecake

White chocolate and passion fruit cheesecake

Lemon tart with sweet lime and chilli creme fraiche

Lemon Curd Tartlets with Crème Fraiche & Raspberries

Lemon and passion fruit parfait with almond crunch biscuit

Boozy tiramisu

Apple and blackberry crumble with custard/cream

Brûléed fresh pineapple and clementines with pomegranate and hazelnuts

Hazelnut meringue roulade with dark chocolate sauce and caramelised orange

Elderflower jelly with fresh raspberries

Mini meringues with vanilla cream & berries



Fig sticky toffee pudding or almond sticky toffee pudding or classic with/without caramelised bananas and creme anglaise

Lemon, almond & pistachio cake

Sliced oranges with rosewater, lime and honey syrup

Dark chocolate mousse with/without salted caramel

Poached pear with maple pecans, Chantilly cream and dark chocolate sauce or vanilla cream and chocolate truffle

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