

ANGIE'S KITCHEN

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Sample classic dinner party menu

All menus are designed to give you a flavour of the sort of food I provide. Every occasion is unique - your menu will be bespoke to meet your specific requirements and budget.

Gluten free, wheat free, dairy free and vegan options can be catered for.

[Email](#) or call me to discuss your event.

Starter

Fennel, commice pear, Stilton and walnut salad (v)
Burrata with puntarelle, roasted beetroot and mint (v)
Terrine de campagne with cornichons, onion confit and sourdough toast
Smoked mackerel pâté, celeriac remoulade on rye bread
Pan fried scallops with cauliflower purée, crispy bacon and quail's eggs

Main

Beef wellington, rosemary and garlic scented potatoes, tenderstem broccoli
Goat's cheese pithivier, roasted red pepper, red onion (v)
Lamp rump, baby carrots, pommes Anna, charred broccoli
Cod loin, fennel, black olives, cherry tomatoes (v)
Chicken supreme, 'nduja stuffing, artichoke hearts
Wild mushroom pearl barley risotto, truffled brie, hazelnuts (v)

Dessert

Cardamom pannacotta, honeyed figs, pistachio praline
Fig frangipane tart, vanilla ice cream, crystallised thyme
Sicilian lemon tart with crème fraîche
Irish coffee crème brûlée
Salted chocolate dulce de leche tart

Cheese board

I source only the finest British, French and Italian cheese and serve with biscuits, flatbreads and my own homemade jams and chutneys