

call the caterers.co.uk 0800 3 166 388

Entertaining at home? Hire your own chef for the evening while you relax and entertain your guests. Gourmet meals prepared and served in your own home or holiday home complimented by professional waiting staff to serve and clear.

The same menus are also available for weddings or banquets requiring a touch of fine dining. We can tailor a menu to suit most tastes and budgets. Please discuss any dietary requirements when booking.

Dinner party - starter ideas

Mushroom asparagus pancetta topped bruschetta with poached egg and hollandaise.

Roasted tomato risotto with garlic shrimps.

Dressed half lobster with lemon and chervil aioli and chunky bread.

Smoked chicken and artichoke terrine with sun blush tomato salad.

Potted shrimps avocado mousse and sour dough bread.

Chicken liver, thyme and chanterelle mushroom pate with Melba toast and tarragon jelly.

Saffron crab bisque with roasted langoustine.

Mussels' chorizo and tomato broth.

Smoked salmon and fennel salad with orange and watercress.

Tiger prawn and sweet chili cocktail with gem lettuce and coriander toast.

Mozzarella basil and plum tomato salad with pesto oil.

Marinated aubergine herbed ricotta and balsamic onions.

Baked plum tomato stuffed with black olive couscous.

Chanterelle mushrooms, roast garlic dressing & French bread.

Smoked duck on an oriental salad with ponzu dressing

Home-made Sorbets

Gooseberry-Pineapple and mint. Lime and basil - Grapefruit
Watermelon – Raspberry Apple cider – Champagne – Mulberry wine

Main course ideas-

Blanquette of veal, shallots wild garlic and mashed potato.

Duck breast, Savoy cabbage, carrot and salsify veloute.

Roast chicken pie & oyster mushroom, young sorrel baby onions & tarragon.

Pork belly, lemon thyme, Asian pear, cauliflower puree, balsamic carrots
served with a sage potato.

Roast sirloin of steak, dauphin Oise potato, roasted vine tomatoes and
rocket.

Lamb fillet roasted medium rare with sweet potato tart, roast garlic and
spinach puree.

Poche grille chicken thigh's with bread sauce & sweet potato chips.

Stuffed leg of lamb with sweet potato gratin & French peas.

Quail and pigeon ballotine, braised red cabbage & Jerusalem artichoke mash.

Chateau Briand with purple sprouting broccoli & Shropshire blue Mornay.

Baked haddock fillet with caper and lemon butter, crab and potato gratin.

Monkfish darne with Parma ham, watercress, parsnip puree & chanterelle
mushroom sauce.

Salmon in filo pastry with watercress butter, orange and fennel potatoes.

Salmon fillet with Bok choy, wild mushrooms and soy noodles.

Seared tuna loin, aubergine, ricotta & celeriac mash.

Courgette fritters red ratatouille parmesan toast rocket.

Braised celery and stilton Mornay potatoes vinaigrette.

Roast pumpkin stuffed with pearl barley sage risotto with green salad.

Wild Mushroom and leek spring roll with Savoy cabbage sauté potato.

Venison Wellington wrapped in Parma ham with spinach Madeira jus



Dessert course ideas-

White or milk chocolate fondue strawberries & shortbread biscuit.

Chocolate fondant crème fraiche & sweet roasted banana.

Catalan citrus tart with clotted cream.

Chocolate ganache torte with orange scented crème fraiche.

Rich chocolate mousse, tequila soaked oranges sweet filo crisps.

Raspberry orange and apple crumble with passion fruit custard.

Pavlova West Country whipped cream and summer fruits.

Salad of strawberries, blueberries & blackberries in a vanilla and muscavado syrup.

Poached summer fruits with vanilla mascarpone.

After eight mint panacotta amaretto biscuit.

Baileys croissant bread and butter pudding with café au lait

Table or Individual Cheese Boards served with-

Water biscuits, Grapes, Celery, Pecan nuts,
Quince and Pear chutney, dried apricots.

Cheese board can be served per person or per table of 10

Sage Derby, Cornish Yarg, Somerset Brie, Roquefort
French Brie, Smoked Applewood, Camembert
Shropshire Blue, Buxton Blue, Stilton



Dinner party menus start from £40.00 per person based on one set menu consisting of 3 courses. The price(s) per course / per head is determined by the final menu choice, multiple menu choice if required and the total number of guests attending. In addition we provide waiting staff and wine waiters from £13.00 per hour but subject to a 4 hour minimum charge each although we do where we can build service into the total cost.

Visit us at www.callthecaterers.co.uk or
email the chef@callthecaterers.co.uk

call the caterers FREE 0800 3 166 388
or mobile to mobile 07973 441 861



call the caterers Ltd registered in England & Wales No 5267887

Copyright call the caterers 2009