



DINNER PARTY MENU

EVERYBODY'S DINNER PARTY IS UNIQUE &
THAT IS WHY WE CREATE BESPOKE MENUS
DESIGNED FOR YOU

ENJOY A MENU THAT IS PERFECT FOR YOUR OCCASION

Take a look at our set menus for inspiration. If you can't find what you are looking for, ask and we can create it for you.

Enjoy a three course meal, or select sharing style for a more informal dining experience. We can also include canapes if you require.

We can tailor all menus to suit dietary requirements.

We provide waiting staff, crockery & cutlery and can also provide linen & glassware hire if you require.





SPRING / SUMMER DINNER PARTY

Starter

Marinated Courgette Crostini
Spinach Gnocchi in Lemon Broth
Chargrilled Broccoli, Almond, Tahini Dressing
Pea and Mint Croquettes with Crème Fraiche
Chicken and Spring Green Broth, Gremolata, Almonds
Pan Fried Scallops, Toasted Hazelnut, Coriander Butter
Ham Hock & Caper Terrine, Onion Chutney, Crunchy Bread
Candied Beetroot, Orange, Nasturtium & Goats Cheese Salad

Main

Slow Cooked Ox Cheek, Bone Marrow Gremolata
Pan Fried Salmon, New Potatoes, Pea & Sorrel Puree
Lamb Cutlets, Seasonal Greens, Smoked Garlic Mash
Braised Lamb, Wild Garlic Pesto, Cannellini Bean Puree
Grilled Courgette, Charred Spring Onions, Chilli, Wild Rice
Pan Fried Sweet Potato Gnocchi with Rocket & Almond Pesto
Aubergine & Butternut Squash Stack, Basil Gremolata, Green Leaf Salad
Grilled Sea Trout with Oregano & Garlic, Roasted Red Pepper, Anchovy Butter New Potatoes

Dessert

Seasonal Fruit Pavlova
Burnt Cheesecake, Berries
Chocolate & Hazelnut Cake
Baked Peaches with Rose Water & Pistachios
Blackcurrant, Coconut & Pecan Tart, Clotted Cream
Lemon & Orange Posset with Almond Shortbread Biscuit



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AUTUMN / WINTER DINNER PARTY

Starter

Mushroom & Gruyere Tart
Chicken, Anchovy & Parmesan Salad
Roasted Pumpkin, Onion & Goats Cheese Salad
Mackerel Pate served with Crisp Bread & Salad
Duck, Pork & Pistachio Terrine served with Quince Jelly
Roasted Beetroot, Carrot & Cumin Salad with Lemon Yoghurt Dressing
Watercress & Stilton Soup served with Homemade Sweet Potato Bread

Main

Pan Fried Celeriac Gnocchi with Basil Cream
Slow Braised Ox Cheek with Parsnip Puree & Greens
Root Vegetable Tarte Tatin served with Watercress Salad
Flat Iron Steak served with Jerusalem Artichoke Puree & Harissa
Aromatic Fish Stew with Pancetta & Sweet Potato Bread
Roast Duck served with Toasted Almonds, Sweet Potato Puree & Pomegranate

Dessert

Chocolate & Hazelnut Cake
Pumpkin Pie served with Clotted Cream
Plum Cake served with Spiced Rum Caramel
Poached Pears with Pistachio Brittle & Chocolate Sauce
Baked Apples served with Homemade Berry Crumble Ice Cream
Orange & Rosemary Posset, Smashed Blackberries & Almond Shortbread Biscuit



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