

Anne Wilson

CORDON BLEU

3 Overstrand Avenue, Rhosneigr LL64 5QQ
Telephone: 01407 811222 Mobile: 07732 682760
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Dinner Party Menu Selection

STARTERS

Roasted Tomato & Crème Fraiche Soup
Parsnip Soup with Parmesan Crisps
Butternut Squash Soup with Chilli Cream
Leek and Potato Soup
Smoked Salmon and Avocado Pots
Smoked Salmon and Potato Blinis
Oeufs Careme
Marinated Salmon Salad with Lime and Coriander
Gravad Lax served with Dill and Mustard Sauce
Prawn and Avocado Cocktail
Potted Shrimps
Smoked Mackerel Paté with Chargrilled Courgette
Smoked trout and Rhubarb Salad with Elderflower Dressing
Wild Mushroom and Parmesan Wafers
Goats' Cheese and Spinach Tarts with Roast Tomatoes
Goats' Cheese, Fig and Red Onion Jam Tart
Grilled Red Peppers Stuffed with Herbed Ricotta and Black Olive Vinaigrette
Char Grilled Asparagus, Parma Ham and Parmesan Bruschetta
Parma Ham, Buffalo Mozzarella and Fig Salad
Champagne Chicken Liver Paté
Chicken Liver Parfait with grape Chutney
Pork and Chicken Liver Terrine
Creamy smoked Haddock and smoked Salmon Pot
Mushroom and Leek Baked Eggs
Potato Pancakes with Mustard Chicken Livers
Black Pudding served with Caramelised Apples and Apple Sauce

Prices range from £18.75 - £32 per head plus VAT depending on selection (including starter and dessert)

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MAIN COURSE

Pan Fried Salmon with Tomato and Herb Sauce
Pepper-Crusted Monkfish with Mustard Dill Sauce and Bubble and Squeak Cake
Cod with Cumin and Coriander Lentils
Roast Sea Bass with Braised Red Cabbage and Rosti Potatoes
Roast Sea Bass with Hot Buttered Shrimps
Chicken Breast Stuffed with Mushrooms, Prosciutto and Goats Cheese
Chicken Supreme with Plum and Sun Dried Tomatoes
Chicken Breast in Cream of Tarragon Sauce
Breast of Chicken with Pancetta and Creamed Leeks
Coq au Vin Blanc
Honeyed Duck Confit with Creamy Mash
Port wine Duck with Cabbage Parcels
Duck Breast with Green Pepper Sauce
Beer-Braised Pheasant with Leeks, Potatoes, Prunes and Bacon
Traditional Roast Partridge served with Dubonnet Sauce
Roast Stuffed Quail
Roast Rack of Lamb with Crushed New Potatoes and Leek
Noisettes of Lamb served with Red Wine Sauce
Roast Rump of Lamb with Redcurrant Jelly and Lyonnaise Potatoes
Lamb shanks Braised in Orange Juice and Red Wine
Fillet of Beef Wrapped in Horseradish Pancake
Beef Steaks with Sun-Blushed Tomato and Parsley
Mustard and Peppered Beef Stroganoff
Traditional Roast Sirloin of Beef with Yorkshire Pudding and Gravy
Braised feather Steak Served with Horseradish Mash
Pot Roasted Pork in White Wine with Garlic, Fennel and Rosemary
Slow Roast Belly Pork served with Colcannon and Baked Apple
Traditional Roast Loin of Pork with Apple Sauce, Stuffing and Gravy
Trio of Sausage 'n' Mash with Onion Gravy
Cider Baked Gammon served with Mustard Mash and Parsley Sauce
Gratin of Balsamic Wild Mushrooms
Asparagus and Mushroom Strudel
Goats' Cheese Ratatouille with Herby Crumble
Aubergine and Mozzarella Stacks

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PUDDING AND DESSERT SELECTION

Double Chocolate Mascarpone Tart
Lemon Tart
Strawberry and Redcurrant Tart
French Apple Tart
Pear and Brandy Tart
Sweet Goats' Cheese, Orange and Almond Tart
Treacle Tart
Chocolate Torte
Chocolate and Ginger Cheesecake
New York Cheesecake
Homemade Ice cream in Brandy Snap Baskets
Orange and Chocolate Cheesecake
Chocolate Pots with Orange and Shortbread Biscuits
Lemon Soufflé
Lemon and Ginger Ice
Iced Summer Fruit Soufflés
Summer Fruit Pavlova
Cinnamon Pavlovas with Caramelised Apple and Blackberries
Traditional Summer Pudding
Vanilla Crème Brulee
Honey and Mascarpone Crème Brulee
Red Fruit Compote
Pineapple Ninon
Citrus and Mango Fruit Salad
Oranges in Caramel and brandy
Poached Pears with Fudge Sauce
Pistachio and Berry Meringue Roulade
Brown Sugar Meringues
Raspberry Cranachan
Sticky Toffee Pudding
Pear and Rosemary Crumble with Cinnamon Sauce
Berry Crumble
Chocolate Roulade
Iced Chocolate Terrine with Brandied prunes
Summer Berry Eton Mess
Trio of Desserts

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