

Anne Wilson

CORDON BLEU

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Dinner Party Menu Selection

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

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