

Dinner Party Menu

Set the Table dinner parties bring together the freshest seasonal ingredients to create fabulous meals which will help make your special occasion truly great. We can create bespoke menus just for you. Dinner parties are especially popular for hen parties and landmark birthday parties held at holiday cottages.

SET the TABLE
SUPERIOR • CATERING

Pricing

For parties of 8 and more people

£35 per head for 3 courses

Extras

£2.50 per head for 2 canapés

£2.00 per head for 2 petit fours

£3.50 per head for cheeseboard

Prices include all ingredients, chefs prep and onsite cooking time, post cooking clean up

For parties under 8 people please get in touch for a quote.

STARTER

Roasted beef fillet with rocket and horseradish sauce on a bed of salad

Fish cakes with dill and lemon zest on a bed of salad with salsa verde

Roasted aubergine with saffron yoghurt pomegranate seeds and basil

MAINS

Pan-fried sea bass fillets with tahini sauce, with asparagus and samphire

Roasted chicken with saffron, hazelnuts and honey with French beans

Seared duck breast with damson jam with chargrilled broccoli, chilli and garlic

DESSERTS

Frangipane tart with mixed berries and cream

Caramel and macadamia cheese cake

Bitter chocolate tart with citrus fruit salad