



## Louise's Kitchen

# A selection of our Dinner Party Style Menus for Weddings and Parties

### **Starters**

(Minimum 8 people)

Roasted pumpkin & ginger soup served in individual harlequin pumpkins (seasonal)

Pea & mint soup with fresh pesto

Goats cheese truffles on a bed of Sussex rocket

Grilled asparagus served on a ciabatta crouton with a béarnaise sauce

Speck ham, mozzarella, peach & rocket salad

Hot smoked salmon salad with new potatoes & radish

### **Mains**

(Minimum 8 people)

Roast loin of lamb with peas, lettuce and bacon and creamed mustard potatoes

Chicken breast wrapped in parma ham , stuffed with melting brie and a pesto drizzle served with creamed potatoes and ribbons of courgette

Mackerel fillets with a salsa verde served with sage & sweet potato and wilted spinach with nutmeg

Duck breasts marinated in ginger & soy sauce served with carrot and celeriac purée & fine green beans

Carrot, chilli and cumin terrine with a sweet chilli chutney and edamame beans(v)

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### **Dessert**

(Minimum 8 people)

Sticky toffee pudding with vanilla custard or a hot toffee sauce

Mini seasonal financiers with a flavoured mascarpone cream

Lemon possets served with almond biscotti

Panacotta with a rose scented raspberry coulis served in individual shot glasses

A trio of homemade meringues chocolate, rose & pistachio

Individual crunchy chocolate cheesecakes

### **Cheeseboard**

(Minimum 8 people)

A selection of cheeses served with biscuits & Louise's Kitchen chutney

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