

## DINNER PARTY MENU

We offer a home service, where you can sit back and entertain your guests and leave the cooking, service and washing up to us

### Starters £/ per head

- Roasted Vine Tomato Soup with Crème Fraiche and Focaccia Croutons - £2.95
- Keralan Chicken Soup with Sweet Potato Crisps and Coriander Oil - £2.95
- Roasted Courgette and Rosemary Soup with Parmesan Toasts - £2.95
- Cauliflower Soup with Stilton Crouton and Truffle Oil - £2.95
- Tiger Prawn Cocktail with a Lime Chilli and Basil Mayo and Toasted Ciabatta - £3.95
- Breaded Avocado and Crispy Pancetta Salad with Tarragon Hollandaise - £3.95
- Assiette of Smoked Fish with Roasted Beetroot and Horseradish Cream - £3.95
- Smoked Salmon Mousse with Bitter Leaves Cherry Tomatoes and Lemon Vinaigrette - £3.95
- Pumpkin Risotto with Fresh Parmesan Black Olive and Ciabatta Crumbs - £3.95
- Seared Scallops with Apple Compote Watercress Veloute and Pancetta - £4.95
- Warm Salad of Confit Duck with Five Spiced Vegetables and Pak Choi - £4.95
- Tartlette of Baby Spinach Sunblushed Tomatoes and Feta Cheese with Fresh Basil Pesto - £3.95
- Classic Tuna Nicoise with Poached Quails Eggs - £5.95
- Creamy Wild Mushrooms on Toasted Brioche with Balsamic Syrup - £4.95
- Goats Cheese Souffle with Bitter Leaf Salad Pear and Walnut Vinaigrette - £4.95
- Whole Roasted Beef Tomato with Spinach Parmesan and Toasted Pine Nuts - £3.95
- Chicken Satay Skewers with Peanut Sauce and Glass Noodles - £3.95
- Grilled Asparagus with Lemon Hollandaise on Toasted Brioche - £4.95
- Roasted Portobello Mushroom Vine Tomatoes and Brie with a Tapenade Crust - £4.95
- Chicken Liver Parfait Melba Toast and Red Onion Marmalade - £3.95

### Sharing Platters £4.95 per head (minimum of 6)

- Anti Pasti Sharing Platter of Parma Ham with Melon
- Crispy Polenta and Salami Cakes
- Plum Tomato and Basil Bruschetta
- Marinated Olives
  
- Asian Sharing Platter of Chicken Satay Skewers and Peanut Sauce
- Root Vegetable Bhajis
- Pumpkin and Cashew Samosas
- Poppadoms with Various Dips and Chutneys
  
- Meze Sharing Platter of Mini Lamb Koftas with Minted Yoghurt
- Toasted Pitta with Roasted Aubergine Puree and Houmous
- Crunchy Falafel
- Marinated Olives with Feta
  
- Tapas Sharing Platter of Chicken and Chorizo Skewers
- Patatas Bravas
- Fried Squid with Garlic and Parsley Mayo
- Marinated Olives

### **Main Courses £/ per head**

Beef Wellington with Port Jus Rosemary Roasted New Potatoes and Cauliflower Puree - £12.50  
Salmon and Broccoli En Croute with Pesto Creamed Potatoes and Sauteed Wild Mushrooms - £12.50  
Seared Scallops and Black Pudding with a Tomato and Watercress Lyonnaise - £12.50  
Thai Lamb Shank Massaman with Sticky Jasmine Rice and Sweet Potato Crisps - £12.50  
Double Cooked Pressed Belly of Pork Cider Apple Jus and Root Vegetable Dauphinoise - £12.50  
Aberdeen Angus Lasagne with a Rocket Parmesan and Plum Tomato Salad - £8.95  
Herb Crusted Cornfed Chicken Tarragon Cream Saute Potatoes and Wilted Greens - £9.95  
Parma Ham wrapped Monkfish with Lemon Butter Black Olive Mash and Roasted Vegetables - £11.95  
Smoked Haddock Prawn and Salmon Pie Dill and Chive Mash Slow Roasted Plum Tomatoes - £8.95  
Cumin and Fennel Battered Line Caught Cod Chunky Chips Mint and Coriander Peas - £10.95  
Slow Cooked Beef Fillet Bourguignon with a Horseradish and Butternut Squash Mash - £13.50  
Deep Fried Polenta with Two Cheeses Red Pepper Sauce and Basil Pesto - £8.95  
Leek Spinach and Parmesan Loaf Tomato Chutney and Parsnip Crisps - £8.95  
Roasted Pepper Feta and Basil Strudel Aubergine Mousse and Rocket Oil - £8.95  
Grilled Haddock on a Beetroot and Thyme Confit Gremolata and Parmesan Crusted Tomato - £9.95  
Classic Chicken Escalope Milanese with Green Salad and Chargrilled Lemon - £9.95  
Moroccan Slow Cooked Free Range Chicken with Lemon and Herb Cous Cous - £9.95  
Roast Welsh Lamb Chump Sweet Potato Mash Buttered Kale and Madeira Jus - £11.95  
Soy and Sesame Glazed Tuna Lime and Ginger Vegetables and Crispy Noodles - £10.95  
Roasted Outdoor Reared Pork with Taleggio Serrano Ham Sage and Cherry Tomatoes - £10.95  
Whole Roasted Aubergine with Tomato Spinach and Pecorino and Toasted Ciabatta - £9.95

### **Deserts £/ per head**

White Chocolate Pannacotta with Raspberry Coulis and Fresh Raspberries - £3.95  
Warm Chocolate Brownie with Vanilla Bean Ice Cream - £3.95  
White Chocolate and Ginger Cheesecake with Fresh Passion Fruit - £3.95  
Pavlova with Whipped Cream and Seasonal Fruits - £3.95  
Pain Au Chocolate and Butter Pudding Orange Glaze and Custard - £3.95  
Lemon Tart with Raspberry Coulis - £3.95  
Mango Roulade with Fresh Cream and Passion Fruit Sauce - £3.95  
Chocolate Grand Marnier Mousse with Burnt Orange Segments - £3.95  
Apple and Almond Tart with Clotted Cream and Poached Plums - £3.95  
Kiwi and Strawberry Millefeuille with Fresh Cream - £3.95  
Cardamom Pannacotta with Mango Coulis and Caramelised Mango Slices - £3.95

*Areas covered include: Addlestone, Chertsey, Walton, Weybridge, Byfleet, Hersham, Esher, New Haw, Virginia Water, Staines, Egham, Sunningdale, Woking, Shepperton and many more!*

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