

DINNER PARTY:

The meal will be served in the relaxed style of a dinner party so that everyone can enjoy a little bit of everything!

Hors d'oeuvres:

- *A medley of baby tartlets – Gravlox salmon & capers, caramelized onion, blue cheese & asparagus, bacon & onion*
- *Tiny vegetarian spring rolls and Samosas with sweet chilli or spicy plum dipping sauces*
- *Bite size whitebait fritters served with Worcester sauce or garlic basil pesto*

Main course:

- *Scotch fillet roasted pink and served with horseradish, hot English & Dijon mustards*
- *Roast pork with extra crackling served with our own apple sauce & spicy tomato chutney accompanied with traditional gravy*
- *Crispy roast potatoes in the English style*
- *A medley of roast vegetables- pumpkin, orange kumara, parsnips, carrots, red onions and peppers tossed in cotton seed oil, brown sugar and rosemary*
- *Broccoli and cauliflower lightly steamed and served in a Parmesan, Aged Cheddar & Gruyere cheese sauce, topped with breadcrumbs & paprika & grilled till golden*
- *Seasonal asparagus steamed in lemon water and served with lemon butter and a drizzle of hollandaise*

Dessert:

- *Individual sticky date puddings accompanied with a rich date & caramel sauce & pouring cream*
- *A rich chocolate & brandy mousse*
- *Specially macerated whisky oranges with a honeyed Athol brose cream*
- *Our own rich dark chocolate, orange & Grand Marnier & tangy passionfruit icecreams with a creamy chocolate Ganache sauce*

'Afters':

- *Your choice of teas or herbal teas or freshly brewed coffee accompanied with a dish of 'naughty nibbles' with the compliments of Lansdowne House.*