



DINNER PARTY INSPIRATION - MENUS

MENU 1:

Starter: Green Gazpacho with marinated tuna
Main course: Oven paella
Dessert: Basque cheesecake

MENU 2:

Starter: Salmon ceviche with avocado, green chilli & pink grapefruit
Main course: Lamb & olive stew with lemon gremolata and creamy polenta (or mashed potato)
Dessert: Classic Tiramisu

MENU 3:

Starter: Twice-baked cheese soufflé with roasted pepper sauce
Main course: Pancetta-wrapped cod fillets with kale pesto and white bean ragout
Dessert: Classic chocolate tart with home-made honeycomb

MENU 4:

Starter: Red pepper terrine with tomato vinaigrette and tapenade croute
Main course: Saffron chicken tagine with preserved lemons & olives
Dessert: Citrus polenta cake with caramelised oranges

MENU 5:

Starter: Chicken liver parfait with ginger & lapsong souchong jelly
Main course: Pork fillets stuffed with figs in taleggio cream, with rosti potatoes and mixed green vegetables
Dessert: Lemon and pistachio meringue roulade with roasted plums

3 hour Dinner Party Inspiration Classes (which include a meal with wine) cost £90 per head for groups of 4 people, discounted to £85 per head for groups of 5 people, and £80 per head for groups of 6.