



Cossington Park

KATE HUNT **MENU SUGGESTIONS**

CANAPES: MEAT & FISH

- Mini Yorkshire puddings with fillet of beef and horseradish sauce
- Hot tiger prawns with Thai spices and a chilli vinegar dip
- Mini tartlets of smoked salmon mousse topped with prawns and lemon garnish
- Toasted croutes with fresh salmon and lemon cream
- Cocktail sausages cooked with honey and grainy mustard
- Smoked salmon on a disc of cucumber with dill and cream cheese
- A nest of soft boiled quails eggs served with celery salt
- Chicken, coriander and mango in mini pastry cases
- Assorted mini pizza squares

CANAPES: VEGETARIAN

- Stilton and spinach filo pastry triangles
- Cruditees and a selection of dips
- Tangy puff pastry cheese straws with poppy seeds
- Toasted, buttered bread roulade filled with bacon, cheese and spring onions
- Deep fried potato skins filled with sour cream and chives
- Mini vegetable spring rolls
- King prawn, wrapped in filo pastry and deep fried
- Individual mini quiches
- Filo pastry cases filled with red pepper salsa
- Broccoli and mature cheddar 'melters' – bread crumbed and deep fried
- Stuffed cherry tomatoes with cream cheese, walnuts and basil
- Spinach, tomato and ricotta roulade, sliced into 'pinwheels'

COLD STARTERS

- Parma ham and assorted melons drizzled with port
- Avocado, mozzarella and cherry tomato salad
- Smoked mackerel pate served with warm melba toast
- Smoked duck breast with a lime dressing and salad
- Pork and liver terrine with a fresh tomato sauce
- Avocado and smoked salmon mousse served with salad garnish
- Egg and watercress mousse in a ring mould
- Caesar salad
- Crispy bacon, avocado and baby leaf spinach salad
- Chicken liver pate and melba toast

HOT STARTERS

- Spinach Roulade stuffed with creamy mushrooms and served with a fresh basil and tomato sauce
- Mushroom duxettes in a pastry case, topped with quail eggs and a hollandaise sauce and lightly grilled
- Grilled buttered aubergine slices served with a fresh pesto sauce
- Walnut coated goat's cheese, toasted until molten and served with winter salad leaves
- Fresh crab samosas with a watercress dressing
- Warm terrine of salmon with a lime butter sauce
- Warm salad of sautéed chicken liver in brandy with bacon, croutons, cherry tomatoes and winter salad leaves
- Stuffed pancakes with
 - a) Smoked salmon and leeks
 - b) Watercress and crabmeat
 - c) Wild mushroom and fennel
 - d) Spinach and stilton

MAIN COURSES: MEAT & FISH

- Fillet of beef with a wild mushroom, pink peppercorn and cream sauce
- Escalope of veal with lemon and parsley cream sauce
- Medallions of monkfish on a bed of sautéed red onions with a lime and greed grape sauce
- Fillet of poached salmon with a dill and hollandaise sauce
- Escalope of chicken with a tarragon cream sauce
- Strips of fillet of beef with a walnut and date cream sauce
- Breast of chicken, stuffed with watercress moussenne served with a creamy wild mushroom and pink peppercorn sauce
- Chicken escalope with lemon, parsley and roasted almond cream sauce
- Salmon fillet in a puff pastry 'shell' with dill and mushroom cream sauce
- Honey glazed breast of duck with port, orange and a bramble sauce
- Three-bone rack of lamb, served with apricot and mint sauce
- Escalope of veal with basil, tomato and red onion sauce
- Breast of duck with a fresh ginger and orange sauce

MAIN COURSES: MEAT & FISH (contd.)

- Fillet of lamb, thinly sliced with rosemary and red current jus
- Bacon-wrapped noisette of lamb, with a mint and almond sauce
- Fillet of sole with fennel and char-grilled cherry tomatoes
- Fillet of salmon with lemon, tarragon and red onion cream sauce
- Fillet of pork rolled in mustard seed with juniper berry and lemon sauce

MAIN COURSES: VEGETARIAN

- Nut roast with a spicy tomato salsa
- Roast vegetable flan
- Filo parcel of mushroom, spinach and ricotta with pinenuts
- Canneloni, filled with broccoli and stilton with a cheese sauce
- Pancakes filled with broccoli and stilton in a cheesy sauce
- Beef tomatoes stuffed with ratatouille, topped with mozzarella and grilled
- Stuffed aubergine, mushroom and walnut in a wine and cream sauce
- Char-grilled vegetable and pine nut quiche

DESSERTS

- Crème Brulee
- Warm pecan pie
- Fresh fruit pavlova
- Profiteroles – chocolate or coffee sauce
- Fresh fruit salad
- Cheesecake – Lemon, chocolate, strawberry or passion fruit
- 'Tarte au Citron'
- Chocolate Roulade filled with raspberries and cream
- Traditional Sherry Trifle
- Tiramisu
- White and dark chocolate mousse
- Hazelnut and raspberry meringue gateau
- Banoffee Pie
- French apple flan
- Rich chocolate gateau
- Pear and cinnamon tart
- Sticky Toffee Pudding
- Chocolate Truffle Torte
- Almond Biscuit Cake, layered with Mango
- Brown Bread Ice Cream with Caramel sauce
- Chocolate cups filled with coffee mousse and Crème Anglaise
- Choux pastry 'swans' with raspberry cream
- Meringue roulade with stem ginger and cream

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