

in-house dining uk

www.inhousedininguk.com Tel: 07980 241 671 Email: hello@inhousedininguk.com

Starters

Three Toads in the Hole

with a Red onion Confit and Thick Pan gravy

Chicken and Pancetta Balontine

laid upon a crisp ruby leaf Salad dressed with Balsamic croutes and a parmesan dressing

Roast Pepper and Mozzarella Timbale

with a beetroot sauce and Root vegetable crisps

Italian platter

with Strips of the Parma Ham, large pitted Boscaiola green olives with sweet pepper, wine vinegar, oil, fresh herbs and spices

Garlic mushrooms in a crisp pastry shell

filled with in a creamy wine sauce finished with balsamic reduction

Smoked Salmon resting on a mini herb pancake

finished with a rocket pesto

Fresh Cantaloupe Opera Melon with Pims soaked Strawberries

dressed with Ginger Honey

Cont.



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Soups

French Onion

Topped of with Parmesan cheese croutes

Cherry Tomato and Basil

Served with olive ciabatta toast

Sweet Red Pepper

Finished with sour cream and chives

Celeriac and Roquefort Potage

A root Vegetable stock infused with French herbs and combined with Roquefort cheese

Field Mushroom and Madeira

Mushrooms sautéd in Madeira and Butter combined in a Light Vegetable stock

Leek and Potato

With deep fried thatched leeks

Chicken and Spinach Broth

Pan fried chicken blended with fresh spinach

Lightly Curried Parsnip Soup

With mini Poppudums

Soup of the Day

A seasonal soup of your or the Chefs choice

