



Penelope Dupré Cuisine

Dinner Parties

Winter Dinner Party Menu.

Starter

1. Smoked trout with a mango and avocado salsa
2. Beetroot rosti with smoked trout & dill cream
3. Tian of crab & avocado with coriander-infused oil
4. Scallops with bacon on a cauliflower purée
5. Hot smoked trout with celeriac & apple remoulade
6. Mini soufflés (Roquefort, gruyere, spinach or smoked salmon & dill)
7. Beetroot, grapefruit & goat's cheese salad with hazelnuts
8. Grilled pears wrapped in pancetta with a gorgonzola dressing
9. Spicy roast butternut squash with goat's cheese & roasted almonds

Main Course

1. Pan-fried seabass with Jerusalem artichokes & new potatoes with a chive crème fraiche sauce
2. Pancetta-wrapped salmon with saffron herb rice & hollandaise sauce
3. Pheasant breast with roasted beetroot & tomato purée
4. Seared duck breast with balsamic rosemary & shallot sauce with sweet potato mash
5. Tomato crusted loin of lamb with roasted winter vegetables
6. Loin of lamb with parsley crushed potatoes and mixed mushrooms
7. Herb-crusted lamb with celeriac purée, balsamic roasted beetroot and a tomato herb jus
8. Fillet of beef with wild mushroom & red wine sauce

Dessert

1. Italian pear & almond tart
2. Individual filo apple tarts with homemade cinnamon ice cream
3. Mini pavlovas with rhubarb & orange
4. Raspberry & pistachio meringue roulade
5. Mango & passion fruit meringue roulade
6. Profiteroles with mocha cream & rich chocolate sauce
7. Double chocolate terrine
8. Fresh lemon tart
9. Apple & quince slice with honey & walnut cream
10. Tropical fruit stack with ginger & passion fruit sauce
11. Blood orange & cardamom jelly with orange langues de chat biscuits.



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Summer Dinner Party Menu

Starter

1. Griddled peach salad with bresaola and goat's cheese
2. Pan-fried scallops with lime & coriander
3. Layered fish terrine with a fresh tomato coulis
4. Warm salad of salmon & pancetta
5. Minted pea fritters with smoked salmon & crème fraîche
6. Asparagus tartlets
7. Figs roasted with blue cheese & prosciutto
8. Roast asparagus with lemon, feta, mint & capers
9. Roasted asparagus & prosciutto bundles
10. Mini crab & smoked salmon terrines

Main Course

1. Stuffed Mediterranean chicken breasts (with spinach, ricotta, sun-dried tomatoes and pine nuts) with a red pepper sauce
2. Chicken with creamy asparagus & sherry sauce
3. Fillet of lamb, coated in pesto and wrapped in prosciutto
4. Seared duck breast with balsamic, rosemary and shallot sauce
5. Sicilian roasted halibut with lemon, anchovies, capers & Rosemary
6. Roasted monkfish with red pepper & herbs, wrapped in prosciutto, served with a pea purée
7. Pan-fried seabass with aubergine, chorizo & fennel
8. Seared salmon with roasted vegetable couscous & sauce vierge

Dessert

1. Summer fruit, elderflower & Prosecco jelly with elderflower ice-cream
2. Pimms & strawberry jellies with orange cream
3. Individual summer puddings with clotted cream
4. Strawberry pavlovas with raspberry sauce
5. White chocolate, gooseberry & elderflower creams
6. Summer berry mascarpone tart
7. Strawberry & passionfruit meringue roulade
8. Summer fruit brulées
9. Grilled peaches with clotted cream, amaretti & blackberries