

DARCY'S

PARTY MENU'S

2012

Available for a minimum of 20 guests

Party must choose either menu A, B or C in advance

No pre-order required up to 40 guests

Consider arrival drinks; water, wine & tea or coffee

Please let us know any special dietary requirements in advance

Not available Sunday lunch, please discuss the alternative

For special occasions please ask if we can offer assistance,
i.e. our fabulous birthday cakes, canapés decorations etc.

(v) denotes vegetarian but may contain dairy
Service charge of 12.5% will be added to your bill

A£19.90
PER PERSON**STARTERS**Pea & mint soup (v)
with crème fraîcheChicken, pork & apricot
terrine
with red onion jam &
toastButternut squash & apple
tartlet (v)
with orange & mustard
dressing**MAINS***served with seasonal
buttered greens*Moroccan style chicken
supreme
with warm tomato
chickpea saladGinger & lime salmon
fillet
with Soba noodle brothSpinach & broad bean
pearl
barley risotto
with sage butter (v)**DESSERTS**Fresh orange jelly
with raspberry sorbet &
compoteChocolate, peanut &
caramel spring roll
with mint choccie cream
& chocolate sauceCreamy brie
with chutney & crackers**B**£24.90
PER PERSON**STARTERS**White onion soup (v)
with thyme croutonsPotted salmon
with dill & watercress
saladDuck spring roll
with a plum hoi sin
dipping sauceGlazed beetroots &
watercress salad (v)
with hazelnuts & dolce
latte dressing**MAINS***served with seasonal
buttered greens*Grilled Sea bass fillet
with Asian greens &
butternut lemon sauceChicken breast with
Mozzarella
wrapped in prosciutto
with crushed potatoes &
pestoRoasted vegetable open
lasagne (v)
with goat curdLamb Tagine
with date & mint cous
cous**DESSERTS**Chocolate truffle pave
with mixed berriesLemon tart
with lemon sherbet"Better than granny's"
trifleDuo of cheese
with fig pickle & crackers**C**£29.90
PER PERSON**STARTERS**Lobster Bisque
with chive crème fraîche & lemon oilGrilled black pudding
with a fried egg & celeriac
remouladeChicory, Nashi pear & parmesan
salad
with fresh mint & orange vinaigretteChicken liver & Armagnac parfait
with pickled figs & toastSmoked salmon & cucumber
with lemon Chantilly & toasted
blinis**MAINS***served with seasonal buttered
greens*Blade of beef on root puree
with balsamic onion relishCod fillet on spiced aubergine with
minted yoghurtWild mushroom & baked feta tart
with carrot, sunflower seed &
spinach saladRolled shoulder of lamb
with pea puree & celeriac potato
gratinPan fried Pork tenderloin
with spinach, parsnip puree,
crackling & apple jus**DESSERTS**White chocolate & peanut butter
cheesecake
with praline & fudge sauceHoneycomb ice cream
with warm butterscotch sauceFrozen berries
with white chocolate sauceTriple chocolate brownie
with mint choc chip ice creamTrio of cheese
with fig pickle & walnut bread