

2011

# DARCY'S PARTY MENUS 2011

Available for a minimum of 20 guests

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

No pre-order required

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

An optional service charge of 12.5% will be added to your bill

**A** £19.90 per person

**starters**

Carrot & coriander soup (v)  
with lime leaf yogurt

Beetroot Carpaccio  
with watercress & Gorgonzola dressing

Caramelised red onion tart  
with pancetta & tomato chutney

**mains**

**served with seasonal buttered greens**

Salmon with ginger, honey & soy  
with sticky fragrant rice

Roasted chicken breast  
on bubble & squeak with tarragon sauce

Portobello mushroom ragout (v)  
with granary toast

**desserts**

Raspberry sorbet  
with orange crisp

Chocolate, peanut & caramel  
spring roll  
with ice cream & chocolate sauce

Brie with chutney & crackers

**B** £24.90 per person

**starters**

French onion soup (v)  
with a rarebit crouton

Smoked salmon & citrus crème fraîche  
with a chive & potato rösti

Duck spring roll  
with a plum hoi sin dipping sauce

Ham hock & cornichon terrine  
with green mustard dressing

**mains**

**served with seasonal buttered greens**

Lamb rump with mint jus  
served on parsnip purée

Sea bass fillet & ratatouille  
with salsa verde

Chicken breast with Mozzarella  
wrapped in prosciutto with crushed  
potatoes & pesto

Thai sweet potato curry (v)  
with fragrant jasmine rice

**desserts**

Warm chocolate fondant  
with vanilla bean ice cream

Lemon tart  
with berries & Chantilly cream

"Better than granny's" trifle

Duo of cheese  
with fig pickle & walnut bread

**C** £29.90 per person

**starters**

Lobster Bisque  
with crème fraîche

Smoked chicken & mango tian  
with pomegranate

Butternut squash & apple tartlet  
with orange & mustard dressing

Parfait of duck liver & orange  
with pear chutney & toasts

Smoked salmon on toasted brioche  
with horseradish & beetroot salad

**mains**

**served with seasonal buttered greens**

Duo of lamb shoulder & rump  
with carrot & mint purée

Cod with parmesan crust  
served on pea crush

Ballotine of free range chicken  
with silky mash & cep cream

Imam Bayildi & grilled haloumi  
served with tzatziki & fine herbs (v)

Pork belly & black pudding  
with spiced apple & treacle jus

**desserts**

Frozen berries  
with white chocolate sauce

Apple tarte tatin  
with vanilla bean chantilly

Toblerone cheesecake  
with espresso syrup

Triple chocolate brownie  
with mint choc chip ice cream

Trio of cheese  
with fig pickle & walnut bread