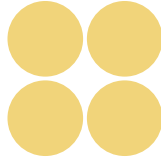


# Lou's Kitchen

M E N U



# Canapés

C O L D

## **Tuna Carpaccio**

Searched tuna coated in an Asian spice mix served with avocado, salsa and dressed with vinocotto

## **Terrine de Coquilles St Jacques**

A visually appealing scallop terrine with 3 layers of flavour and colour served on mini toasts with delicious raisin vinaigrette

## **Pate and Peppered Pears**

Bagel chips topped with home made pate and finished with balsamic and pepper poached pears and a sprig of watercress

## **Zucchini Frittata and Nectarine relish**

Vegetarian and non vegetarian option

## **Beetroot and Dill Cured Salmon on Dill and Caper Frittata**

Visually beautiful and extremely tasty

## **Fresh Fig and St Agur Blue Cheese on an Oatcake Tartlet**

St Agur Blue Cheese with fresh figs topped with a splash of white balsamic and garnished with rocket

## **Triple Cream French Cheese with Quince Paste served on an Oatcake Tartlet**

Delice de Bourgogne French cheese complimented with home-made quince paste

## **Eye Fillet Beef Asian Salad served on Cucumber Boats**

Rare roast beef served on a julienne of spring onions, red pepper and carrots served with a ginger coriander Asian dressing

## **Duck Pancakes**

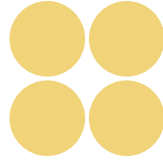
Duck braised in sherry and quince paste, wrapped in pancakes and topped with pomegranate seeds. Delicious and very festive

## **Parmesan Cups filled with Chicken Caesar Salad**

Delicate parmesan tartlets filled with tender chicken, crispy prosciutto, cos lettuce, a crouton and topped with a creamy Caesar dressing.

## **Merideths Dairy Goats Cheese Topped with Char Grilled Asparagus Bruscetta**

Simple and delicious



# Canapés

H O T

**Pumpkin Thyme and Goats Cheese Tart**

Flakey pastry topped with caramelized onion a roasted pumpkin finished with creamy goats cheese

**Kofta's wrapped in Roasted Beetroot and Carrot served with Spicy Carrot Dip**

Spicy Meatballs on a bamboo skewer, wrapped in garlic and thyme marinated roasted beetroot and carrot strips and finished with a tasty carrot dip

**Roasted Mushrooms filled with Parsley and Truffle Oil Risotto**

A real crowd pleaser topped with Romanian Pecorino

**Pea and Pecorino Ravioli with Sage Butter Sauce**

Individual Pea Ravioli served on Asian Soup Spoons

**Roasted and stuffed Chicken Tenderloin served with Fig and Pedro Ximenez Sauce**

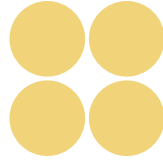
Chicken Tenderloin filled with Fig, Orange and Crack Wheat Stuffing with Pedro Ximenez Sauce and complimented with parsley and orange zest garnish

**Lamb and Leek Tartlets Topped with Tasty Dukkah**

Ground lamb infused with herbs on a bed of leeks with a crusty dukkah topping

**Turkey and Zucchini Balls with Sour Cream and Sumac Dressing**

Light and tasty



# On the BBQ

## **Prawn Kebabs**

Marinated in delicious Sticky Asian Ginger Dressing

## **Tandoori Chicken Kebabs**

Chicken tenderloins marinated and cooked in Indian Tandoori spices served with cardamom yoghurt dressing

## **Roasted Vegetable Kebabs**

Mixed seasonal vegetable roasted thyme garlic and cumin marinade threaded on skewers with haloumi cheese and topped with creamy roasted citrus dressing

## **Lamb Kebabs**

Tender lamb back strap fillet with red pepper and Spanish onions marinated in a smoky paprika dressing

## **Dukkah Coated Lamb Kebabs**

Lamb tenderloin coated in a fragrant and full flavoured dukkah

# Wet dishes served in Ramekins

## **Chicken and Green Been Laksa**

Fragrant aromatic Thai soup served on a bed of noodles with chicken tenderloin and green beans.

## **Middle Eastern Meatball Soup**

Full flavoured Middle Eastern spiced soup with meatballs and cracked wheat

## **Sticky Pork, Red Wine and Prune Casserole**

Served with carrots, red pepper and baby potatoes

## **Lamb and Quince Tagine with Pomegranate and Coriander**

Full flavoured Middle Eastern spices complimented with slightly sweet quince. Delicious and visually beautiful

## **Pyrenees -Style Slow Cooked Lamb with Sherry and Paprika**

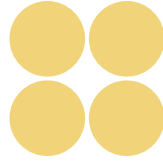
Lamb shoulder cooked overnight in a sherry and paprika sauce. Succulent.

## **Chicken Olive and Preserved Lemon Tagine**

Traditional Moroccan flavours and textures. Served with cous cous

## **Beef Tagine**

Beef and chickpea based tagine full of Moroccan flavours of cumin, cinnamon ginger and paprika



# Old Fashioned Favourites

## **Sausage Rolls**

Delicious pork and fennel home-made sausage rolls served with home-made chutney

## **Party Pies**

Chunks of Beef in a Rich Gravy encased in homemade flakey pastry

## **Mini Quiches**

Choice of

- Mushrooms and shallots
- Smoked Salmon
- Quiche Lorraine (Ham and cheese)

## **Sweet Treats to Finish**

- Mascarpone and crème fraiche berry brandy baskets
  - Lemon curd tart
  - Lindt chocolate cake
- Chocolate mousse and raspberry tarts
  - Pecan tarts

## **Salads**

A wide variety of seasonal salads are available tailored to compliment menu choices

## **Dinner Party's**

A vast selection of seasonal dishes can be tailored to suit your taste and the occasion.

Contact Louise to discuss your requirements.