

# Grove Park Deli

## Seasonal Dinner Party

### STARTERS

#### Crab & Avocado Tartare

Served with Melba Toast - £7.25

#### Smoked Salmon Mousse Parcel

With a Roasted fennel, Walnut and Lettuce Salad- £5.95

#### Mushroom Tart

Wild Mushroom Parmesan and Thyme Tart with a Side of Salad and Truffle Oil Dressing - £4.95

#### Smoked Duck

Roast Beetroot and Sweet Potato Salad with a Cranberry and Orange dressing - £6.95

#### Herbed Artichoke & Parmesan Filo Parcel

With a Lemon Dip - £4.95

#### Soup Selection

Smoked Haddock Chowder: Spicy Parsnip and Honey or Traditional Split Pea and Ham Soup - £4.50

### FOR THE MAIN COURSE

#### Fillet of Beef Wellington

Mature British Fillet of Beef Stuffed with our Homemade Rich Liver Pate Topped with a Mushroom Duxelle and Wrapped in Puff Pastry & Served with a Rich Madera Jus. £22.00 pp

**Venison, Chestnut, Port & Orange Ragout - £10.95**

#### Chicken Wrapped in Bacon & Stuffed with Spinach & Artichoke

With a White Wine Cream Sauce - £6.95

#### Salmon en Croute

Fresh Salmon Stuffed with Herbed Butter, Rice & Spinach & Served with a Lemon Mayonnaise (Min 4 Portions) £8.50

#### Vegetarian Filo Parcel

Filo Pastry Stuffed with Walnuts, Cashews, Mushrooms and Chestnuts Served with a Rich Creamy Mushroom Sauce £5.95

#### Roast Butternut Squash - Vegan

With Chestnuts, Vegetables & Cannellini Beans & Herbs - £5.95

### FOR THE SIDE

Glazed Carrots: Seasonal Spring Beans with Toasted Almonds: French Beans w/Shaved Garlic & Mint: Pea & Mint Puree: Creamy Cheese Mash: Plain Buttered Mash: Potatoes Dauphinoise: Wild Rice w/a Lemon Dressing. £2.55 per portion

### DESSERTS

Chestnut and Chocolate Truffle Tart - 6 portions £23 / 10 portions £35

Traditional Sherry Trifle - 6 portions £18 / 10 portions £25

New York Cheesecake with Red Berry Compot - 6 portions £23 / 10 portions £30

Cheese Platter with Biscuits and Chutney £5.45 per portion