

## PRIVATE DINING MENUS - Summer 2009

- Below are a some suggestions for your meal. Please contact us for further information or, if you prefer, we can visit you without obligation to discuss your requirements fully.
- We use our fine white china, clear crystal glassware, white linen table cloths and our smartly dressed chef and waiting staff to provide an exceptional service leaving you free to enjoy the meal and talk to your guests.

### Starter

Gorgonzola, red onion and rosemary tart served with mixed leaves (v)  
Pan-fried sweet chilli prawns  
Parma ham with fresh ogen melon  
Freshly sliced Scottish smoked salmon  
Tuna Nicoise salad with quail eggs

### Main Course

Breast of chicken in a fresh tarragon and cream sauce  
Poached darne of salmon served with a butter and snipped chive sauce  
Breast of chicken stuffed with mozzarella, tomato and basil & wrapped in pancetta  
Salmon, prawn and monkfish in a light thyme sauce served in a mille feuille  
Chargrilled rib-eye steak, open mushrooms, Béarnaise sauce & hand cut chips  
Fresh penne pasta with chargrilled Mediterranean vegetables (v)  
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served with  
new potatoes and a selection of fresh vegetables

### Dessert

Profiteroles served with a rich chocolate sauce  
Individual Banoffi pies  
Summer pudding garnished with fresh redcurrants  
Trio of desserts with Tarte au citron, cheesecake and crème brulee  
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followed by  
Selection of cheese and biscuits with stilton, brie and mature cheddar  
garnished with celery, grapes and fresh fig  
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Fresh coffee and cream  
After dinner mints

- The cost for our Private Dining Menu is £55 per person inclusive of vat. We have a minimum number of 12 guests.
- This price is based on the same starter and main course dish for each guest, with a choice of two desserts. Guests with special dietary requirements can be catered for.
- We are happy to serve drinks provided by you or we can offer a selection of our drinks, many available on sale or return.

Telephone 01932 352300 or Email 'info@truffles.co.uk'

**"Many thanks for organising my husband's birthday party" ~ "the food was delicious and everyone loved it" are two typical comments about our catering**