

## **Dinner Parties for Four**

### **Menu 1**

Arugula and fennel salad with shaved parmesan  
Rack of lamb with red wine, garlic & mint sauce  
Wild rice pilaf with 'confetti' vegetables  
Crème brulee

### **Menu 2**

Winter greens minestrone  
Pan-grilled pork chop with shallots & shiitake mushrooms  
Creamy parmesan polenta  
French butter cake with fresh berries & lightly whipped cream

### **Menu 3 (vegetarian)**

Mixed greens with shallot-sherry vinaigrette  
Tuscan bean soup  
Wild mushroom risotto  
Sautéed broccoli rabe with garlic  
Tiramisu

### **Menu 4**

Fennel and frisée salad with oranges and dried cranberries  
Pan-roasted salmon with red wine, red onion butter & thyme  
Potato and celeriac puree  
Asparagus tips or haricots verts  
Chocolate pots de crème

### **Menu 5**

Haricots verts with creamy balsamic vinaigrette, frisée & tomatoes  
Roast Cornish game hens with tarragon jus  
Roasted garlic mashed potatoes  
Chocolate pots de crème

### **Menu 6**

Vegetable samosas with mint and cilantro dip  
Chicken tikka masala  
Okra with ginger and tomatoes  
Basmati rice pilaf with saffron  
Crème brulee

### **Menu 7 (vegetarian)**

Vegetable samosas with mint and cilantro dip  
Spiced cauliflower with ginger  
Saag paneer (braised spinach & cheese)  
Basmati rice pilaf with peas  
Tiramisu