



EPICUREAN DELIGHTS

SAMPLE MENU 1

(prices on application - menus adapted to suit your tastes)

We cater for private parties in your own home. We prepare and serve and clear if requested.

*We can cater for up to 40 people.
Minimum booking 10 people.*

*Call Aubrey on
07515 744 557*

Starters

Pan seared scallops with ginger and saffron bath
Italian mezze - comprising marinated roasted yellow peppers, roasted vine tomatoes in balsamic vinegar, green salad with fresh walnuts and verjuice (v)

Main dishes

Sage cured pork, slow roasted, glazed and served with a vegetable jus
or
Halibut with grapes and red-wine-port sauce

Vegetarian

Roasted butternut, garlic and thyme risotto

Vegetables

Truffle infused pomme dauphinois
Curly kale and pine nuts
Baby carrots

Desert

Walnut and armagnac frozen parfait with wine poached raisin sauce
or
Rosewater & cardamom ice-cream

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EPICUREAN DELIGHTS

SAMPLE MENU 2

(prices on application - menus adapted to suit your tastes)

We cater for private parties in your own home. We prepare and serve and clear if requested.

*We can cater for up to 40 people.
Minimum booking 10 people.*

*Call Aubrey on
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Starters

Oysters with passion fruit and lavender jelly

Spicy tomato consommé (v)

Main dishes

Venison fillet with individual apple tartlets, roasted figs and madeira sauce

or

Pan seared Muscovy duck breast with walnuts and pomegranate

Vegetarian

Thyme and cheese souffle with parmesan cream

Vegetables

Cubed and roasted lemon, thyme and garlic potatoes

Spinach with mace and garlic

Desert

Hazelnut meringue with blackberries mint and cream

or

Crema Catalana

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