

Antonia's Kitchen

Dinner Parties

Everything we do at Antonia's Kitchen is designed with our clients in mind – discerning and individual

Here is a selection of menus to tempt your palate
Please select two starters, two mains and two desserts
(we will need exact numbers
for each choice a week in advance)

We look forward to creating a magnificent menu to
enchant you and your guests

There is an additional charge for Staff
(Chef £60 and Waitress £50)

Our staff will arrive approximately an hour before
drinks are served. Chef will prepare and cook the
meals. The waitress will lay up, serve aperitifs, and
canapés. Chef and waitress will serve your chosen
meal. They will clear away as much as possible, load
the dishwasher and leave at around 10.30 pm

Minimum of 10 People

Travel charge for Distance over 15 miles

385 Topsham Road, Exeter EX2 6HB

www.antoniaskitchen.co.uk

0800 037 1733

It's not what you do, but how you do it!

Antonia's Kitchen

Cold Canapé Selection

Filo Tartlet with Red Onion Marmalade
& Goats Cheese (V)
Crostiní with Devon Blue Cheese
Walnuts and Apricots (V)
Blínís with Smoked Salmon
Crème Fraîche & Dill
Fresh Asparagus wrapped in Black Forest Ham
Mini Yorkshire Pudding
with Rare Roast Beef and Horseradish Cream
Parmesan Black Olive Shortbread
With Goats Cheese and Basil Pesto (V)
Chicken Liver Pate on Toasted Brioche
Smoked Salmon Tartar on Cucumber
Filo Tartlet filled with Minted
Pea Puree (V)
Peach Segment with White Stilton
And Black Forest Ham
Vegetable Crudites & Selection of Dips (V)
Sushi - California Rolls and Salmon

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Hot Canapé Selection

Homemade Vegetarian Samosas (V)

Mini Lamb Koftas
with a Mint and Coriander dipping sauce

Thai Fishcakes with Sweet Chilli Sauce

Beef OR Vegetable Mini Pasties

Chicken Satay & Peanut Sauce

Goujons of Lemon Sole with Tartar Sauce

Cocktail Sausage Rolls

Filo Parcels filled with
Roasted Mediterranean Vegetables (V)

Crumbed Button Mushrooms
with Garlic Mayonnaise

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Starters

Leek & Potato Soup

Roasted Butternut & Ginger Soup

Gazpacho

**Fresh Asparagus

with Shaved Parmesan & Balsamic Dressing

Smoked Duck Breast on Bed of Rocket

with Mango Salsa

Crab & Salmon Fish Cake & Dill Crème Fraîche

Avocado & Crayfish Salad with Lime Dressing

Plum Tomato and Devon Blue Cheese Tart

Trio of Fish Ceviche

*Fresh Scallops in a Coriander & Lime Chilli Marinade

on a bed of Samphire

Chicken Satay with Peanut dipping Sauce

*Grilled Prawns with a Pineapple & Cucumber Salsa &

Sweet Chilli Sauce

Smoked Salmon with Capers & Onion

and Sour Cream

*Potted Brixham Crab & Ciabatta Melba Toast

Chicken Liver Pate with toasted Brioche

and Apple & Raisin Chutney

* Supplement

** Subject to Seasonal Availability

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Main Course

** Fillet of Seasonal Fish on Creamy Cabbage & Bacon
with New Potatoes

Salmon Fillet with a Cannellini Bean & Fennel Salad
with * Fresh Asparagus

Hand made Fish Cakes with Tartar Sauce
and Wedges & Fine Beans

* Creedy Carver Chicken Breast
Stuffed with Walnut & Apricots

Served with Fondant Potato and Glazed Carrots

Pork Tenderloin with a Cider & Bramley Apple Sauce,
Garlic Mash & Seasonal Veg

* 200g Fillet of Ruby Red Beef with a choice of Sauce
(Porcini Mushroom & Red wine, Green Peppercorn or
Portobello Mushroom & Stilton)
With Wedges and Seasonal Veg

Lamb Rump with a Herb Crust, Redcurrant &
Rosemary Jus, Dauphinoise Potatoes
and Seasonal veg

* Roasted Duck Breast with an Orange & Cointreau
Sauce, Anna Potatoes & Seasonal Veg

* Poached Chicken Breast with a Tarragon & Dijon
Mustard Sauce

Buttered New Potatoes & Seasonal Veg

* Supplement

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Dessert Menu

Apple & Blackberry Crumble with Clotted Cream
Chocolate Brownie with Chocolate Fudge Sauce
and Vanilla Bean Ice Cream

Passion Fruit Tart with Crème Fraîche Sorbet
Chocolate Pecan Pie and Maple Syrup Ice Cream
Meringue Nests with Strawberries
and Clotted Cream

Baked Citrus Cheesecake, Cinnamon Shortbread
and Berry Sauce

Port Jelly with Fresh Berries
and Crème Anglaise

Latte Parfait with Chocolate & Nut Biscotti
Bramley Apple Pie with custard & Clotted Cream
Lemon Meringue Ice Cream Torte
with Raspberry Sauce

Panacotta & Seasonal Berry Compote
Cardamom Cream Brulee
with Shortbread Fingers

Chocolate & Hazelnut Mousse Torte
with White Chocolate Sauce

Malva Pudding & Crème Anglaise
Warm Chocolate & Almond Torte
with Amoretto Sauce

* Supplement

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