



The ultimate winter dinner party menu

Ingredients

Method

The weather is cold and the entertainment season is just beginning. Get in early and wow your friends and family with this delightful home-cooked winter dinner party menu.



Give guests a coffee (cocktail)

Before starting to serve your guests food, why not warm them up with two classics: alcohol and coffee. Rather than the beloved espresso martini however, why not surprise them with [a decadent White Russian](#), [a strong Long Island Iced Coffee](#) or [a San Fran classic: The Revolver](#).

Start with a variation on the classic pumpkin soup

Nothing screams comfort food quite like classic, hearty pumpkin soup. However, if you want to surprise and wow your guests, you'll need to go above and beyond the ordinary and expected. We believe in adding a little spice to your life, when it comes to pumpkin soup, so don't be afraid to add in some chilli or paprika. We also like the idea of adding different textures to your pumpkin soup, and you can do this by sprinkling some pumpkin seeds, [homemade almond and hazelnut dukkah](#) or toasted almonds on top.

Serve a colourful winter salad

Winter is all about the root vegetable, and that's why our [colourful root vegetable winter salad](#) ticks all the boxes for crowd-pleasing comfort food. By leveraging the earthy flavours of carrots, parsnips and beetroot and pairing them with a simple and sweet walnut dressing, your guests won't mind the freshness of a salad.

Make a lasagne the main affair

The beauty of [Australian mushrooms](#) lies in their abundance, their freshness and their ability to be hearty, whilst still remaining very much a vegetable. Winter is their time to shine, and shine they will when paired with ricotta, feta and scamorza cheese in our famous [meat-free lasagne recipe](#). We can guarantee that you'll have even the keenest of carnivores at your table squealing with delight, reaching for seconds and begging for the recipe.

Finish with a fantastic dessert

As your winter evening winds to a close, give your guests one last burst of warming flavour with a [delicious chocolate self-saucing pudding](#). This easy-to-make, rich family favourite is a great way to add the final touches on any winter feast – and don't forget the scoop of ice cream! Check out our other all-time favourite winter desserts [here](#).

No matter what food you decide to cook and serve, a winter dinner party is a perfect excuse to not only eat some delicious comfort food, but be a comfort to one-another. Food brings people together, and what better excuse to huddle than winter temperatures and hearty home-cooked meals. Enjoy!

Notes
