

# Food Examples

*The following are just examples of our food, the majority of our clients then give us some indication from this brochure of their requirements and their ideas for their event.*

*We then build a bespoke food selection and event package around this until you are happy with every aspect.*

*We have a range of vegetarian options from homemade risottos, lasagnes and bakes to roast vegetable tarts and stuffed peppers with spiced cous cous. Please ask when enquiring.*

*We look forward to hearing from you and working with you to create that perfect event.*

*Jacob & Tori x*



# Starters

Selection of pates including chicken, Pork & Duck,  
Toasted Granary Bread, Homemade Chutney & Petit  
Salad

Smoked Salmon, Lemon Crème Fraiche, Dill & Capers  
with toasted Baguette

Fresh White Crabmeat with Herb Mayonnaise, Rocket &  
Parmesan Salad with Aged Balsamic Dressing

Red Pesto Hummus with Marinated Olives & Pitta Bread

King Prawns in a White Wine, Garlic & Parsley Crème,  
Watercress Salad & Sliced French Baguette

Scottish Smoked Salmon, Lemon, Diced Shallots & Chive  
Sour Crème

Traditional Prawn Cocktail

Chicken & Walnut Salad with a light Blue Cheese  
Dressing

Selection of Homemade Soups & Broths served with  
Crusty Bread & Butter

Sautéed King Prawns on Asian Stir Fry Vegetables, Sweet  
Chilli & Coriander Oil

Ham Hock Terrine with Parma Ham, Fruit Chutney &  
Mini Toasts

# Mains

Sage & Lemon Roast Chicken Breast, Root Vegetables,  
Mustard Seed Crème & Balsamic

Roast Pork Chop with Olive Oil Mashed Potato, Apple  
Chutney & Cider Reduction

Northumberland Lamb Shank, Spring Onion Mash,  
Rosemary & Red Wine Jus & Mint Oil

Pork Chops with Apple & Stilton, Red Wine Sauce, Potato  
& Parsnip Puree & Peppered Watercress

Northumberland Lamb Chops with Minted Potato Crush,  
Petit Pois, Red Berry Reduction, Roasted Red Onions &  
Mint Sauce

Cornfed Roasted Chicken Breast wrapped In Parma Ham  
with a light Gravy & Roasted Root Vegetables

Roast Vegetable Lasagne with Gruyere Shavings, Rocket  
& Balsamic Salad

Broad Bean & Green Pea Risotto with Truffle Oil &  
Parmesan

Tomato & Basil Pasta Penne Bake with a Tomato & Red  
Onion Salad

Goats Cheese Tart with Sunblushed Tomatoes, Caramelised  
Red Onions & Rocket Salad

# Mains *page 2*

Ribeye Steak with Chunky Homemade Chips, Red Wine Sauce, Horseradish Crème & Roasted Cherry Tomatoes

Fresh Salmon Fillet with Tomato & Basil Compote, Rocket & Parmesan Salad, and Roasted New Potatoes

Selection of Homemade Pies for a traditional Pies and Peas or Pies and Mash night

Fish & Chips with Mushy Peas & all the extras!

Breast of Duck with Redcurrant Sauce, Seasonal Vegetables & Rosemary Potatoes

Roast Beef served with a Rich Gravy & Root Vegetables

Breast of Chicken with a Cream & White Wine Sauce, Mushrooms & Vegetables

Selection of Roasts served with all the Trimmings!

Chicken Breast with Leek & Bacon, and a light Dill Cream Sauce

Fillet of Seabream with Pesto Gnocchi, Tomato Compote & Rocket Salad

Duck Breast with seasoned Baby Spinach, Potato Rosti, Confit Vine Tomatoes & Red Wine Reduction

# Mains page 3

Pan-fried Seabass with Stir fry Noodles, Mixed Asian Vegetables & a Cream Pesto Sauce

Salmon with crushed Mint Potatoes, Roast Asparagus & Béarnaise Sauce

Selection of Game available – Please ask

Monkfish wrapped in Parma Ham with Buttery Mash & Red Pesto Sauce

Grilled Halibut with Green Vegetable Tian and a Saffron & Tarragon Crème Sauce

# Desserts

Lemon Meringue Pie with Fresh Hexham Pouring Cream

Dark Chocolate Torte with Mocha Sauce, Red Berries & Raspberry Coulis

Vanilla Cheesecake with Fruits of the Forest Compote

Traditional Sticky Toffee Pudding with warm Toffee Sauce

Local or Continental Selection of Cheese with Chutney, Grapes, Warm Bread & Wafer Biscuits

Selection of Homemade Cakes for weddings, birthdays and any other occasion made by our specialist cake maker!

Italian Tiramisu, Fruit Coulis & Toffee Garnish  
Warm Apple Pie with Crème Anglaise

Pecan Pie with Chocolate Sauce

Creamy Rice Pudding with Strawberry Compote

Assiette of Mini Desserts

Tart Au Citron with Champagne Poached Strawberries

# Desserts page 2

Chocolate Mousse, Raspberry Crème Fraiche & White  
Chocolate Sauce

Bread & Butter Pudding with Fresh Pouring Cream

Seasonal Mixed Fruit Salad

Chilled Crepe with Vanilla Chantilly Cream, Fresh Rasp-  
berries & Crushed Biscuit

Profiteroles with Dark Chocolate Sauce & Raspberry  
Coulis

Crème Brulee with Rhubarb Compote

Traditional or Adventurous Eton Mess – please ask

Knickerbocker Glory, needs no introduction!

Strawberry Bavarois with crushed Biscuit Base, Rasp-  
berry Sauce & Compote

Selection of Teas, Coffees, Truffles & Petit Fours

# BBQ & Spit Roast

Selection of Traditional Flavoured Sausages & Burgers  
including vegetarian options

Northumberland Ribeye Steak

Mediterranean Roast Vegetable Kebabs

Salmon with Lemon, Dill & White Wine

Chicken Stuffed with Mozzarella & Sun Blushed  
Tomatoes

Citrus King Prawn Kebabs with Garlic & Coriander

Lamb Kebabs with Peppers & Red Onions

Tomato & Basil Pasta Salad

New Potato Salad with Chives

Baby Leaf Salad with Balsamic Dressing

Creamy Chunky Coleslaw

Tomato, Red Onion & Basil Salad

Three Bean Salad with Wholegrain Mustard Mayo &  
Parsley

Our Hog Roasts come as Traditional 'Pig in a Bun' with a  
range of options from above including, apple sauce,  
stuffing, salad selection & more

[www.jacobtoricaterers.co.uk](http://www.jacobtoricaterers.co.uk)

# Mobile Bars

We can assist in your beverage needs from simply providing champagne and champagne flutes for a reception to outside cash bars and staff, please email or call for further information.

# Hot & Cold Buffets

For buffet catering please visit our sister company Jackson's Catering at [www.jacksons-catering.com](http://www.jacksons-catering.com) or contact us and we will get some further information to you.

# Extras

Service staff presented in our uniforms or a uniform to match your venue or event

Children menus and portions available on request

Table and room decoration/transformation

Wedding, birthday & novelty cake design provided by our dedicated patisserie supplier

Crockery, Cutlery & Glassware hire

Venue Hire