

FORMAL

THE CENTRE OF ATTENTION

EST 2000

THREE COURSE MEAL EXAMPLES

BESPOKE OPTIONS AVAILABLE

Jacob & Tori
C A T E R E R S

STARTERS

THE OPENING ACT



Local Smoked Salmon, Lemon Crème Fraiche, with a Rocket,
Caper, Cherry Tomato Salad and Balsamic Syrup

-

King Prawns in a White Wine, Garlic & Parsley Cream Sauce,
Watercress Salad & Crusty Baguette

-

Smooth Brussels Pate, Caramelised Red Onion Chutney with
Mini Olive Oil Toasts & Honey Mustard Baby Leaf Salad

-

Beef Tomato & Buffalo Mozzarella Summer Salad with
Peashoots, Rocket & Balsamic Glaze

-

Ham Hock Terrine wrapped in Parma Ham
with Homemade Chutney, Mini Olive Oil Toasts & Baby Leaf

-

Sunblushed Tomato, Red Onion & Basil Bruschetta
with Crumbled Feta, topped with Balsamic Pea Shoots

-

Feta, Olive, Red Onion & Sunblushed Tomato Mixed Leaf Salad
with a Honey Mustard Dressing & Herb Croutons

-

Chunky Homemade Vegetable Soup,
Granary Bread & Butter

-

Goats Cheese & Caramelised Red Onion Tartlet
with Balsamic Pea Shoots

MAINS

THE CENTRE OF ATTENTION



Roasted Chicken Breast wrapped in Prosciutto
with a light Red Wine Sauce & Pea Shoots

-

Sage Roasted Chicken Breast with Gratin Dauphinoise Potato,
Baby Carrots & Mustard Cream Sauce

-

Northumberland Slow Cooked Featherblade Beef
with a Red Wine Sauce & Horseradish

-

Slow Cooked Northumberland Lamb Shank
with a Gratin Dauphinoise Potato, Red Wine Jus & Mint Sauce

-

Northumberland Chargrilled Ribeye Steak
with Parsley Butter & Homemade Chunky Chips

-

Northumberland Lamb Rump, Red Wine Jus & Mint Sauce

-

Roasted Fillet of Seabream
with a Pesto Cream Sauce & Cherry Tomato Compote

-

Mediterranean Roast Vegetable Tart
topped with Cherry Tomatoes, Feta & Balsamic Rocket

-

Roast Duck Breast, Seasoned Baby Spinach,
Confit Vine Tomatoes & Red Wine Reduction

-

Roast Salmon with a Cherry Tomato & Green Bean Compote

-

Sweet Potato, Spinach, Tomato & Chickpea Tagine with Fruity Cous Cous
& Baby Leaf Salad

-

Wild Garlic, Asparagus & Broad Bean Risotto
with Balsamic Rocket & Parmesan Crisp

All served with family style Vegetables & Rosemary Roasted Potatoes

DESSERTS

THE FINISHING TOUCH



Trio of Desserts;
Vanilla Pod Cheesecake,
Double Chocolate Brownie & Tart au Citron
Berry Coulis & Micro Mint

-

Vanilla Pod Cheesecake
with a Berry Compote & White Chocolate

-

Tiramisu Jam Jar with fresh Blackberries

-

Vanilla Pannacotta with Summer Berries

-

Sticky Toffee Pudding
with Fresh Pouring Cream and Strawberries

-

Tart au Citron with a Summer Berry Compote

-

Lemon Posset with Fresh Raspberries & Shortbread

-

Chocolate Mousse
with Shortbread & Honeycomb

-

Dark Chocolate Torte, Raspberry Coulis & White Chocolate

-

Selection of Local Cheeses
with Biscuits, Celery, Grapes & Chutney