

# 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  
Rocket, Caper, Cherry Tomato Salad & Balsamic Syrup

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

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

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Beef Tomato & Buffalo Mozzarella Summer Salad  
Pea Shoots, Rocket & Balsamic Glaze

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

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

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

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Chunky Homemade Vegetable Soup  
Granary Bread & Butter

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Goats Cheese & Caramelised Red Onion Tartlet  
Balsamic Pea Shoots

# MAINS

## THE CENTRE OF ATTENTION



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

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

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Northumberland Slow Cooked Featherblade Beef  
Red Wine Sauce & Horseradish

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

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Northumberland Chargrilled Ribeye Steak  
Parsley Butter & Homemade Chunky Chips

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Northumberland Lamb Rump, Red Wine Jus & Mint Sauce

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Roasted Fillet of Seabream  
Pesto Cream Sauce & Cherry Tomato Compote

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

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

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Roast Salmon with a Cherry Tomato & Green Bean Compote

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

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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

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Vanilla Pod Cheesecake

Berry Compote & White Chocolate

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Tiramisu Jam Jar with fresh Blackberries

-

Vanilla Pannacotta with Summer Berries

-

Sticky Toffee Pudding

Fresh Pouring Cream and Strawberries

-

Tarte au Citron

Summer Berry Compote

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Lemon Posset

Fresh Raspberries & Shortbread

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Chocolate Mousse

Shortbread & Honeycomb

-

Dark Chocolate Torte, Raspberry Coulis & White Chocolate

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Selection of Local Cheeses

with Biscuits, Celery, Grapes & Chutney