Jacob & Tori

CATERERS

DINNER PARTIES

Bespoke Options Available

Please let us know if you have something specific in mind that is not listed on the following examples and we would be happy to put together a bespoke proposal for you.

CANAPES

SET MENU CANAPES

Sweet Chilli Pulled Beef, Horseradish Cream
Brussels Pork Pate, Local Pease Pudding & Apple Chutney
Crispy Pancetta & Mature Cheddar Bake, Red Onion Chutney
Smoked Salmon & Chive Mousse, Lemon & Black Pepper
Whipped Feta, Homemade Chutney & Micro Herbs (v)
Sunblushed Tomato, Red Onion & Green Olive Bruschetta (ve)

COLD CANAPES

Ham Hock, Wholegrain Mustard, Apple
Black Pudding Crostini, Spiced Apple Chutney
Shredded Hoisin Duck, Cucumber, Spring Onion
Bloody Mary Prawn Cocktail
Smoked Salmon, Horseradish, Dill
Spiced Falafel, Red Pepper Hummus (ve)
Mini Caprese Skewer (v)
Watermelon, Feta, Basil & Balsamic (v)

HOT CANAPES

Mini Yorkshire Puddings Chicken & Redcurrant, Beef & Horseradish
Sticky Sausage Skewers, Honey Mustard
Lamb Kofta Skewers, Tzatziki
Red Thai Chicken Skewers, Sweet Chilli Glaze
Sausage & Mash, Rich Onion Chutney
Black Pudding Bon Bons
Beef Brisket Bon Bons, Wholegrain Mustard Mayo
Chorizo & Blue Cheese Toast
Fish & Chip Rosti, Minted Mushy Peas, Tartar
Cheeseburger Sliders, Relish, Pickle
Croque Monsieur
Fish Fingers, Tartar
Vegetable Samosas, Mint Yougurt (v)
Vegetable Spring Rolls, Sweet Chilli (v)
Wild Garlic, Asparagus & Broadbean Risotto (v)

STARTERS

STARTERS

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

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

Homemade Chunky Vegetable Soup
Root Vegetable Crisps & Truffle Oil (ve)

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

Local Smoked Salmon
Lemon Crème Fraiche Rocket, Caper, Cherry Tomato Salad & Balsamic Syrup

King Prawns
Lime & Chive Mayo, Rocket Salad & Capers

Goats Cheese & Beetroot
Rocket, Honey Mustard & Toasted Pine Nuts (v)

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

Local Crab
Harissa Mayo, Baby Potato, Chive & Focaccia

Pre-starters and sorbet courses are also available

STARTERS

Pre-starters and sorbet courses are also available

Chicken Liver Parfait
Red Onion Chutney, Toasts, Dressed Baby Leaf

Mozzarella & Prosciutto
Heritage Tomatoes & Balsamic Glaze

Burrata
Vine Tomatoes, Basil, Figs, Watercress (v)

Traditional King Prawn Cocktail
Bloody Mary Sauce, Granary Bread

Roast Butternut Squash & Sweet Potato Soup
Granary Bread & Butter (v)

Goats Cheese & Red Onion Tartelette
Balsamic Pea Shoots (v)

Traditional Caesar Salad
Grilled Chicken, Baby Gem, Parmesan

Slow Roasted Tomato & Basil Soup
Granary Bread & Butter (v)

Halloumi & Pomegranate
Pickled Beetroot, Rocket, Mint, Dijon Dressing (v)

MAINS

MAIN COURSE

All main courses are served with seasonal vegetables

Northumberland Featherblade Beef
Gratin Dauphinoise Potato, Red Wine Sauce

Sage Roasted Chicken Breast
Rosemary & Garlic Roasted Baby Potatoes, Mustard Cream Sauce

12 Hour Low & Slow Roast Pork
Black Pudding Mash, Cider Reduction & Apple Sauce

Northumberland Lamb Rump
Gratin Dauphinoise Potato, Red Wine Jus, Mint Sauce

Local Salmon Fillet
Sautéed New Potatoes, Green Bean & Cherry Tomato Compote

Steak & Local Ale Pie
Creamy Mash & Proper Gravy

Roasted Fillet of Seabream
Potato & Chive Crush, Pesto Cream Sauce

Traditional Roast
A Choice of Chicken Breast, Slow Cooked Pork or Roast Topside Beef
Rosemary & Garlic Roasted Baby Potatoes, Yorkshire Pudding & Proper Gravy

MAIN COURSE

All main courses are served with seasonal vegetables

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

Roast Fillet of Cod
Garlic Roast Potatoes, Tomato, Chorizo & Basil Sauce

Chicken, Gammon & Leek Pie
Creamy Mash, Proper Gravy

Fillet of Beef
Dauphinoise Potato, Tomato Confit & Port Reduction

Chicken Breast wrapped in Prosciutto
Rosemary & Garlic Roasted Baby Potatoes, Light Red Wine Gravy

Pan Fried Duck Breast
Dauphinoise Potato, Redcurrant Reduction

Roast Loin of Pork
Olive Oil Mash, Cider & Sage Sauce, Stilton Crumb

Chicken Breast, Mushrooms & White Wine Cream
Sautéed Leeks & Spring Onion Mash

VEGGIE & VEGAN MAINS

Moroccan Spiced Roasted Vegetable Tagine
Fresh Coriander, Fruity Cous Cous & Pitta Bread (ve)

Butternut Squash & Sage Risotto
Toasted Pine Nuts, Pea Shoots (v)

Wild Garlic, Broad Bean & Roasted Asparagus Risotto
Parmesan Crisp & Balsamic Rocket (v)

Mediterranean Vegetable Tart topped with Goats Cheese
Mixed Heritage Cherry Tomatoes & Dressed Rocket (v)

Goats Cheese, Sweet Potato & Spinach Pie
Creamy Mashed Potato, Gravy (v)

Chesnut Mushroom, Tomato, Shallot & Quinoa Vegan Pie
Olive Oil & Chive Mashed Potato, Vegan Gravy (ve)

Butternut Squash, Lentil & Cumin Wellington
Mustard Sauce, Fresh Pea Shoots (ve)

Traditional Nut Roast
Rosemary & Garlic Roasted Baby Potatoes, Vegan Gravy (ve)

DESSERTS

Trio of Desserts
Double Chocolate Brownie, Vanilla Pod Cheesecake, Tarte au Citron
Berry Coulis, Edible Flowers, Strawberries & White Chocolate

Double Chocolate Brownie
Salted Caramel, White Chocolate & Honeycomb

Lemon Posset
Summer Berry Compote, Strawberries & Shortbread

Vanilla Pod Cheesecake
Summer Berry Compote, Edible Flowers

Sticky Toffee Pudding
Butter Scotch Sauce & Fresh Pouring Cream

Vanilla Pannacotta
Passionfruit & Amaretti Crumb

Tarte au Citron
Crushed Meringue, Raspberry Coulis & Fresh Mint

Chocolate Mousse
Berry Compote, White Chocolate & Honeycomb

Selection of Cheeses
Crackers, Biscuits. Celery, Grapes & Chutney

Traditional Tiramisu
White Chocolate

Dark Chocolate Torte
Raspberry Coulis, Strawberries & Fresh Mint

Vegan Chocolate Orange Tart
Berry Coulis & Strawberries (ve)

Sharing Style Pavlovas
Fresh Berries & Pouring Cream

Selection of Mini Desserts
Served on Afternoon Tea Stands or Boards