

DINNER MENU

Julie Halcrow
CATERING

Starters

Pork and Pistachio Terrine

Served with a spiced apple chutney and local oatcakes

Beetroot and Feta Salad

Refreshing salad with a lemon dressing

Pesto Caprese Toast

Grilled Sourdough topped with homemade pesto and burrata cheese

Black Pudding Scotch Egg

With red onion marmalade and apple puree

Whipped Feta and Tomato Bruschetta

Roasted tomatoes and basil

Prawn and Chorizo 'pil pil' *

*Garlic and Chilli infused prawns with crusty bread

Pan Fried Scallops in Butter and Lemon *

Served with herb salad and chive oil

Camembert Pears

Baked pears with camembert and walnuts

Prosecco Poached Salmon and Horseradish Pate

With dressed pea shoots and local oatcakes

Seared Halloumi and Beetroot Salad

With pomegranate glaze and pistachios

Smoked Duck and Roast Grape Salad

With walnuts

Roast Sweet Potato and Coconut Soup

With herbed croutons

Chicken Liver Pate

Apple, walnut & thyme chutney with toasted sourdough bread

Grilled Aubergine, Tomato and Feta Salad

A delicious salad finished with tahini yoghurt

Classic Prawn Cocktail

Served with lashings of Marie Rose sauce and warm bread

Leek, Sundried Tomato and Feta Tartlet

With dressed salad leaves

Roast Tomato and Basil Soup

With crusty bread

Melon Caprese Salad

With buratta and prosciutto finished with basil infused lemon vinaigrette

Roast Pear and Whipped Ricotta Crostini

With apple thyme honey

Mains

Honey & Soy Braised Beef Cheek

Served on buttered mash

Herb Marinated Roast Chicken

With Dauphinoise Potatoes and Wild Mushroom Cream Sauce

Beef Bourguignon

A classic red wine dish served on creamy mash

Seared Chicken with Pearl Cous Cous

A delicious warm cous cous with feta, almonds and cranberries

Balsamic and Honey Roast Confit Duck

Crispy duck on celeriac mash and buttered greens

Garlic Roast Chicken

With rosemary and pancetta potatoes

Braised Beef Short Rib

Slowly braised and lightly spiced tender beef on celeriac mash

Garlic Mushroom Chicken

With parmesan cream sauce and crispy bacon

Lamb Tagine with Apricots and Cinnamon

Served with cous cous

Balsamic Roast Chicken

Marinated and served on buttered mash

Herb Crusted Fillet of Cod

Served on crispy potatoes with a lemon and dill sauce

Crispy Pork Belly

With buttered mash, smoked carrot puree and Cider Jus

Rich Beef Casserole with Wild Mushroom and Port Wine

With buttered mash and parsnip crisps

Herb Ricotta Stuffed Chicken

With parsnip mash and cider sauce

Red Wine, Balsamic and Rosemary Braised Lamb Shank

Served on celeriac mash and braised carrots

Poached Salmon with Pea & Lemon Risotto

White wine poached salmon with lemon verbena oil

Crispy Thyme Roasted Chicken

With a herb butter and green salad

Lemon and Sundried Tomato Stuffed Chicken

Wrapped in smoked bacon on buttered mash

Roast Tenderloin of Pork with Mustard and Creme Frai

On crushed potatoes

Vegetarian/Vegan

Honey & Harissa Roast Aubergine

With Feta, Lentils and Pomegranate served with crusty bread

Green Bean and Tomato Salad

With crispy chickpeas and tahini dressing

Oven Roasted Stuffed Tomatoes

Stuffed with braised mushrooms and garlic rice

Courgette and Lentil Salad

Caramelised courgettes with lentils and yoghurt

Chickpea Coconut Curry

Served with warm pitta bread

Maple and Chilli Roasted Squash

With quinoa tabouli

Baked Aubergine with Sunblush Tomatoes

With dressed salad leaves

Roast Vegetable Filo Tart

With dressed leaves and balsamic glaze

Vegetable and Chickpea Casserole

With toasted sourdough

Aubergine and Mozzarella Stack

With dressed leaves

Desserts

Mini Pavlova with Summer Berries

Italian Pear Tart with Amaretto Cream

Apple Crumble Tart with Vanilla Ice Cream

Ginger Wine Poached Pear with Caramel Sauce

White Chocolate and Strawberry Tart

Profiteroles with White and Dark Chocolate with Popping Candy

Warm Bakewell Tart with fresh Shetland Cream

Salted Caramel Cheesecake

Rhubarb Compote with Cardamom Custard and Ginger Crumb

Lemon Ricotta Cheesecake

Warm Lemon and Almond Tart

Chocolate Torte with fresh Shetland Cream

Sticky Toffee Pudding

Lemon Syllabub with Shortbread

White Chocolate Cheesecake with Raspberry Coulis

Mascarpone Espresso and Amaretti Parfait

Tea/Coffee

Our menus start at £35 per person. Prices include all kitchen and waiting staff and include tea and coffee. Please contact us with your favourites and we shall give an indication of price.

Menus can be adapted to suit most dietary requirements.

*maximum of 50 guests