



## *Create Your Own Hot Dinner Menu*

If you would prefer to create your own Hot Dinner Menu, please select from the options below and call our Catering Manager for a full quotation. This is a perfect option to create a bespoke Hot Dinner for a special celebration, wedding, summer ball or corporate function.

### **Homemade Soup Selection**

*Northumbrian Vegetable  
Leek & Potato  
French Onion with Cheese Croutons  
Italian Minestrone  
Cream of Parsnip  
Cream of Cauliflower  
Carrot & Coriander  
Cream of Asparagus  
Lobster Bisque  
Tomato & Basil with Herb Croutons*

### **Appetisers**

*Florida Cocktail  
Marinated Chicken with Tarragon Vinaigrette Salad  
Curried Egg Mayonnaise Salad  
Brussels Pâté with French Bread  
Platter of Smoked Mackerel Fillets  
Stilton, Walnut & Apple Bavarois  
Hot Garlic Mushrooms in a Cream Sauce  
Norwegian Prawn Cocktail Marie Rose  
Salmon, Dill and Lemon Vinaigrette Platter  
Melon & Orange Cocktail with Port  
Camembert & Onion with Mixed Leaves and Walnut Salad  
Seafood Platter Hors-d'Oeuvres  
Duck with Hoi Sin Tartlets  
Avocado & Crab with Thousand Island Dressing*

## **Fish Dishes (As an Intermediate or Main Course)**

*Lemon Sole Veronique*  
*Salmon Hollandaise with Dill*  
*Trout Almondine*  
*Goujons of Plaice & Sauce Tartare*  
*Salmon Fillet in Prawn & Lobster Sauce*  
*Plaice Dieppe (Prawn & Mushrooms)*  
*Shark Steak Provençale*  
*Fillet of Lemon Sole Bon Famme*  
*Grilled Tuna Steaks & Coriander White Wine Sauce*

## **Vegetarian Dishes**

*Stuffed Peppers with Nut Crunch en-croute*  
*Brie & Broccoli Pithivier*  
*Mediterranean Vegetable Crumble*  
*Vegetable Lasagne*  
*Courgette & Aubergine Cheese Bakes*  
*Vegetable Stroganoff with Rice*

## **Main Course**

*Beef & Guinness Casserole*  
*Roast Spring Chicken with Sage and Onion Stuffing*  
*Gammon in Cider and Peach Sauce*  
*Supreme Chicken Chasseur*  
*Roast Pork with Apple Sauce*  
*Roast Topside of Beef with Horseradish Sauce & Yorkshire Pudding*  
*Veal Viennese (Demi-Glace, Onions & Caraway Seeds)*  
*Northumbrian Roast Turkey with Trimmings*  
*Supreme of Chicken in Coq-au-Vin Sauce*  
*Prime Steak Bourguignon*  
*Welsh Roast Lamb with Rosemary, Duck a l'Orange*  
*Fillet of Pork Stuffed with Apricot & Red Currents*  
*Medallions of Fillet Steak Rossini*

All main courses are served with new minted & roasted Potatoes and a selection of seasonal vegetables.



## Desserts

*Individual Raspberry Royal Trifle*

*Fresh Cream Cheesecake*

*Summer Berries Pavlova & Cream*

*Rum Baba*

*Swiss Apple Strudel*

*Sticky Toffee Meringue*

*Fresh Fruit Salad with Cointreau*

*Chocolate Fudge Cake*

*Hot Black Cherries in Kirsh over Pistachio Ice Cream*

*Choice of Fresh Cream Gateau*

*Traditional Sherry Trifle*

*Strawberry Cheesecake*

*French Apple Pie with Cream*

*French Apple Pie with Rhubarb and Custard*

*Profiteroles with Chocolate Sauce*

*Fresh Fruit Salad*

*Crème Bruleé with Strawberries*

*Poached Pears in Red Wine with Chocolate and Crème Chantilly*

*Caramelised Oranges & Walnuts*

*Brandy Snap Biscuits with Fruits of the Forest and Grand Maniere Cream*

*Tea or Ground Coffee with Cream, After Dinner Mints*

All prices given will include staff to serve, equipment, table linen, crockery and cutlery.

**ALL PRICES ARE SUBJECT TO V.A.T. @ current rate.**