



A selection of hot and cold knife and fork buffet food suitable for your event. All our food is prepared by our own chefs using local ingredients wherever possible and presented on elegant plates.

### Knife & Fork Menus

#### Menu A

£12.50 per person

Corn Fed Chicken Breast with Tarragon Crème Fraiche & Rice  
Home Cooked Ham with Brown Sugar Served with English & Local Mustards  
Sirloin of Northumberland Beef with Creamy Horseradish Sauce  
Leek & Yorkshire Blue Cheese Quiche (v)

Mixed Green Salad with Tomatoes, Red Onion & Chives (v)  
Baby Potato Salad with Wholegrain Mustard Mayo & Fresh Herbs (v)  
Cherry Tomato Salad with Red Onion, Coriander, Sesame Seeds & Fresh Lime Juice (v)  
Selection of Northumberland Baked Breads & Butter (v)

#### Menu B

£15.00 per person

Poached Scottish Salmon with Hollandaise Sauce  
Corn Fed Chicken Breast with Tarragon Crème Fraiche & Rice  
Home Cooked Ham with Brown Sugar Served with English & Local Mustards  
Sirloin of Northumberland Beef with Creamy Horseradish Sauce  
Confit Onion, Cherry Tomato & Basil Quiche (v)

Mixed Green Salad with Tomatoes, Red Onion & Chives (v)  
Heritage Potato Salad with Stilton & Spring Onion (v)  
Penne Pasta Salad with Spicy Tomato, Peppers & Sweetcorn (v)  
Selection of Northumberland Baked Breads & Butter (v)

#### Menu C

£17.50 per person

Poached Scottish Salmon with Hollandaise Sauce  
Corn Fed Chicken Breast with Tarragon Crème Fraiche & Rice  
Boeuf Bourguignonne (Hot)  
Spinach & Stilton Roulade with Pine Nuts & Sweet Chilli Crème Fraiche (v)

Mixed Green Salad with Tomatoes, Red Onion & Chives (v)  
Mozzarella, Basil & Tomato Salad (v)  
Roasted Vegetable Cous Cous Salad (v)

Epicurus Events Ltd

September 2009 – August 2010

All prices plus vat



Selection of Northumberland Baked Breads & Butter (v)  
Treatle Tart (v)  
Grand Marnier Soufflé (v) (frozen dessert)  
Fresh Cream (v)

Menu D

£20.00 per person

Poached Scottish Salmon with Hollandaise Sauce  
Smoked Salmon & Prawns Tossed in Marie Rose Sauce  
Chicken in Mango Cream Sauce (Hot)  
Asparagus & Leek Quiche with 'Cuddy's Cave' Cheese (v)  
Home Cooked Ham with Brown Sugar Served with English & Local Mustards  
Sirloin of Northumberland Beef with Creamy Horseradish Sauce

Mixed Green Salad with Tomatoes, Red Onion & Chives (v)  
Greek Style Salad (v)  
Roasted Mediterranean Vegetable Pasta Salad (v)  
Gratin Dauphinoise Potatoes (Hot) (v)  
Selection of Northumberland Baked Breads & Butter (v)

Marbled Chocolate Truffle Torte (v)  
Pear & Almond Tart (v)  
Fresh Cream (v)

Menu E

£22.50 per person

Slow Cooked Northumbrian Lamb in Minted Tomato Sauce (Hot)  
Spinach, Ricotta, Sun Blushed Tomato & Pine Nut Cannelloni (Hot) (v)  
Quiche Lorraine with Pancetta  
Corn Fed Chicken Breast with Tarragon Crème Fraîche & Rice  
Sliced Fillet of Northumbrian Beef with Béarnaise Sauce

Mixed Green Salad with Tomatoes, Red Onion & Chives (v)  
Tabbouleh (v)  
Cherry Tomato Salad with Red Onion, Coriander, Sesame Seeds & Fresh Lime Juice (v)  
Gratin Dauphinoise Potatoes (Hot) (v)  
Selection of Northumberland Baked Breads & Butter (v)

Brûléed Lemon Tart (v)  
Tart au Pommés (v)  
White Chocolate & Raspberry Brûlée Cheesecake (v)  
Fresh Cream (v)



Menu F  
£25.00 per person

Poached Scottish Salmon with Hollandaise Sauce  
Fillet of Northumbrian Beef in Pepper Sauce (Hot)  
Slow Cooked Venison Casserole in Red Wine Sauce (Hot)  
Smoked Salmon & Prawns Tossed in Marie Rose Sauce  
Spinach & Stilton Roulade with Pine Nuts & Sweet Chilli Crème Fraîche (v)  
Mushroom & Smoked Northumberland Cheese Quiche (v)  
Home Cooked Ham with Brown Sugar Served with English & Local Mustards

Mixed Green Salad with Tomatoes, Red Onion & Chives (v)  
Cherry Tomato Salad with Red Onion, Coriander, Sesame Seeds & Fresh Lime Juice (v)  
Baby Potato Salad with Wholegrain Mustard Mayo & Fresh Herbs (v)  
Tabbouleh & Feta Salad (v)  
Selection of Northumberland Baked Breads & Butter (v)

Cherry Biscotti Cheesecake (v)  
Chocolate & Strawberry Sponge Roulade with Chocolate Ganache (v)  
Fresh Cream (v)  
Selection of Northumberland Cheeses (v)

*Alternative Salad Selection*

Watermelon, Spring Onion & Mint (v)  
Waldorf Salad (v)  
Tomato Salad with Honey Basil Vinaigrette (v)  
Curried Rice (v)  
Northumberland Cheese & Red Onion Coleslaw (v)

*Alternative Dessert Selection*

Blackberry Meringue Roulade (v)  
Lemon Delice (v)  
Chocolate & Alnwick Rum Torte (v)  
Tiramisu (v)  
Apricot Tart (v)  
Raspberry, Banana & Pineapple Pavlova (v)

*Knife & Fork Buffet Notes;*

- There is a minimum number of 20 guests for Knife & Fork Buffet menus.
- Prices include all the necessary crockery, cutlery, serving utensils, white linen and set up.
- Hot food is delivered in insulated boxes. Chafing dishes will be supplied where required. All menus are plus the cost of waiting staff (minimum shift 4 hours). Please call and speak to Katie or Chris for a written quote.