



These menus are suitable for both lunches and dinners.

Starters

Double Baked 'Yorkshire Blue' Cheese Soufflé, Red Onion Confit, Baby Leaves & Walnut Oil (v)
Seared Scallops with Cauliflower & Grain Mustard Puree
Craster Smoked Salmon & Heritage Potato Salad with Tarragon & Mustard Crème Fraîche
Fresh Sun Blushed Tomato & Basil Soup (v)
Cream of Leek & Potato Soup (v)
Craster Smoked Salmon Stuffed with Prawns in a Marie Rose Sauce & Baby Leaves
Northumberland Crab, Smoked Salmon & Avocado Tian with Herby Mayonnaise & Baby Leaves
Pressed Ham Terrine with Gooseberry Chutney & Mustard Seed Dressing
Warm English Pea & Leek Tarts with Asparagus, Herb Salad & Hollandaise Sauce (v)
Venison Terrine with Red Onion Marmalade, Baby Leaves & Walnut Oil
Pea & Ham Soup
Plum Tomato, Buffalo Mozzarella & Basil Salad with Olive Oil & Balsamic Reduction (v)

Main Course

(all served with seasonal buttered vegetables where appropriate)

Roasted Corn Fed Chicken Breast with Truffle & Wild Mushroom Stuffing
Roasted Rump of Ingram Valley Lamb with Gratin Dauphinoise Potatoes, Thyme & Mustard Jus
Roasted Loin of North Shields Cod, Creamy Heritage Mash
Selection of Locally Made Sausages, Creamy Heritage Mash & Onion Gravy
Beer Battered Cod, Chips & Mushy Peas
Braised Shank of Lamb, Red Wine & Rosemary Jus, Sweet Potato Mash
Roasted Fillet of Beef with Wild Mushrooms & Caramelised Baby Onions, Thyme Jus
Watercress Stuffed Chicken Breast Wrapped in Pancetta with a Saffron Cream Sauce
Honey Spiced Barbary Duck Breast with Gratin Dauphinoise Potatoes
Roasted Rump of Ingram Valley Lamb, Truffle & Pine Nut Stuffing, Gratin Dauphinoise Potatoes
Slow Cooked Featherblade of Beef with Red Wine Gravy & Creamy Heritage Mash
Herb Crusted Rack of Northumberland Lamb with Red Wine & Rosemary Jus
Slow Cooked Shoulder of Lamb, Minted Gravy, Gratin Dauphinoise Potatoes

Desserts & Cheese

Sticky Toffee Pudding with Toffee Sauce & Vanilla Ice Cream
Rhubarb Crème Brûlée
Apple & Blackberry Crumble with Warm Vanilla Custard
Lemon Posset with Roasted Blackberries & Crushed Amoretti Biscuits
Individual Chocolate Truffle Torte with Fresh Raspberries
Brûléed Lemon Delice with Forest Fruits & Lavender Cream
Glazed Lemon Tart with Fresh Raspberries & Lightly Whipped Vanilla Cream
Chocolate, Amoretti & Mascarpone Cheesecake with a Shot of Chocolate Soup & Lavender Cream

Epicurus Events Ltd

September 2009 – August 2010

All prices plus vat



Warm French Apricot Tart with Clotted Cream
Lindisfarne Mead Parfaits with Roasted Blackberries
Panacotta with Fruits of the Forest Coulis
Individual Sherry Trifles with Crushed Amoretti
Individual Tiramisu with Fresh Raspberry Coulis

Selection of Northumbrian Cheese with Celery, Grapes, Biscuits & Chutney

Tea & Coffee

Fresh Cafetiere Coffee, Teas, & Dipped Strawberries

Vegetarian Main Course Options

Mushroom & Brie Tartlets with Port & Redcurrant Sauce (v)
Filo Basket with Red Onion Marmalade & Warmed Goats Cheese (v)
Minted Asparagus & Pea Risotto (v)
Caramelised Red Onion & Balsamic Tarts with Goats Cheese (v)
Roasted Butternut Squash Risotto (v)
Goats Cheese & Aubergine Tower with Roasted Cherry Tomatoes & Fresh Pesto (v)

Lunch & Dinner Fine Dining Notes;

- Prices start from £25 per person including all the necessary staffing costs.
- Crockery, cutlery & white linen is included with all menus.
- Glasses are included if you order refreshments from us, otherwise budget on £1.00 per person for a selection suitable for your event.
- Please speak to our Event Manager, Katie Willis for further information and a written quotation.