

Canapes Menu

Pear, Gorgonzola and Walnut Tartlets
Pear and Prosciutto Bites
Fried Sichuan Prawn Skewers
Fig Wrapped in Smoked Prosciutto
Roasted Squash Bites with Avocado
Whipped Feta and Roasted Garlic and Preserved Lemon Bruschetta
Chicken Caesar Cups
Harissa Lamb Sausage Rolls
Goats Cheese and Apple Bruschetta
Duck Croquettes
Chicken Liver Pate on Brioche with Fig
North Shields Crab Blinis
Lindisfarne Oysters
Salt Cod Fritters with Curried Aioli
Filo Pastry Crab Tartlets with Spring Onion and Chives
Leek and Parmesan Filo Tarts
Smoked Mackerel Pâte with Pickles
Rare Steak Skewers with Chimichurri
Cheddar and Onion Arancini
Beetroot Tartare on Linseed Cracker

Dinner Menu

To Start

Pan Seared Scallops
Black Pudding and Cauliflower Puree
-
Ravioli with Porcini
Sundried Tomato and Crispy Pancetta
-
Burrata with Roasted Squash
Pine Nut and Balsamic Dressing
-
French Onion Soup
Puff Pastry Cheese Lid
-
Ham Hock Terrine
Dotty's House Preserves
-
Potted Prawn Cocktail

All served with Dotty's freshly baked bread and butter

To Continue

Northumberland Rack of Lamb
Lamb Shoulder Pie, Celeriac Puree, Confit Onions, Winter Greens and Salsa Verde



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Ras el Hanout Crusted Monkfish
Served with Mussel Cream Sauce, Pearl Barley with Dried Apricot and Mint, Roasted Tender
Stem Broccoli

-
A Celebration of Local Venison
Venison Served Two Ways, Buttery Mashed Potatoes, Winter Greens and a Port Sauce

-
Red Wine Braised Ox Cheek
Dauphinoise Potatoes, Roasted Carrots and Charred Hispi Cabbage

-
Confit Duck Legs
Served with Haricot Bean Cassoulet, Braised Chicory and Pumpkin Seed Gremolata

Something Sweet
Winter Pavlovas
Champagne Poached Pears and Toasted Hazelnuts

-
Snickers Chocolate Mousse

-
Pistachio Panna Cotta
Chocolate Crumble and Preserved Cherries

-
Tahini Cheesecake
Orange and Blackberry

-
Sticky Date and Fig Pudding
Toffee Sauce and Clotted Cream

-
Crème Brûlée
Blackberries and Shortbread

To Finish
A Luxury Cheese Board
Served with crackers, fresh and preserved fruit and nuts



Dotty's Sharing Menus

If you prefer something a little more "family style" this menu could be for you. These dishes can be served to you at the table by our team, or they are perfect for us to set up in your home or venue and then leave you to enjoy as a buffet. Depending on your party size, we will guide you on how many dishes to choose from this style of menu.

The Centrepieces

Roasted Fillet of Beef with Mustard Dressing
Marmalade and Ginger Roasted Ham
Sticky Chicken Skewers with Harissa and Pomegranate
Leek and Potato Galette (ve)
Roasted Butternut Squash and Gorgonzola Quiche (v)
Spinach and Herb Frittata (v)
Cod with Zhoug
King Prawn and Monkfish Skewers with Lemon and Rosemary
Crab Claws with Lemon Aioli

Hearty Sides:

Beetroot and Dill salad with Crème
Fraiche and Walnuts

Roasted Squash, Chickpeas and Green
Beans with Toasted Coconut and Tahini

Red Pepper Pesto Pasta Salad with
Spinach, Red Onion and Pine Nuts

Dotty's Potato Salad

Roasted Cauliflower with Pearl Barley,
Sicilian Dressing and Mint

Sweet Potato with Rocket, Feta and Black
Olive Relish

Lighter Salads:

Roasted Chestnuts with Pears, Chicory,
Blue Cheese and Mustard Dressing

Winter Caesar Salad

Brussel Sprout Slaw

Roasted Carrots with Labneh, and Honey
Dressing

Middle Eastern Style Chopped Salad

all served with freshly baked focaccia

Sweet:

Chocolate and Caramel Mousse
Triple Chocolate Brownie
Chocolate Tart
Vanilla Cheesecake with Blackberry
Orange, Cinnamon and Ginger Cake
Honey Panna Cotta with Preserved Cherries





Dotty in the Kitchen