

Canapes Menu

Beetroot and Ricotta Tarts
Pear and Prosciutto Bites
Duck Croquettes
Tuna Skewers with Wasabi
Fig Wrapped in Smoked Prosciutto
Whipped Feta and Pickled Pear Bruschetta
Buttermilk Chicken Bites with Siracha Mayo
Goats Cheese and Apple Bruschetta
Steak Tartare Crisps
Chicken Liver Pate on Brioche with Madeira Jelly
North Shields Crab Blinis
Lindisfarne Oysters with Red Wine Dressing
Salt Cod Fritters with Curried Aioli
Leek and Comte Tartlets
Fried Olives Ricotta and Orange
Mackerel Ceviche Tartlets
Crab and Grapefruit Bruschetta
Smoked Mackerel on Rye
Red Pepper and Manchego Croquettes
Spinach and Roquefort Tartlets
Rare Steak Skewers with Chimichurri
Grilled Paneer Skewers
Wild Mushroom and Mozzarella Arancini
Parmesan and Chive Beignets
Carrot and Hummus Crispbreads

Dinner Menu

To Start

Pan Seared Scallops
Nduja Butter and Celeriac Puree
-
North Shields Crab
Salt Baked Beetroot, Pickled Beetroot and Buttermilk Dressing
-
Burrata with Roasted Squash
Pumpkin Seed Pesto
-
Wild Mushroom Tortellini
Pepper Butter Sauce
-
Homemade Rabbit Rillettes
Dotty's Pickles
-
Cured Mackerel
Tomato Salad and Tomato Consommé



All served with Dotty's freshly baked bread and butter

To Continue

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

-

Brown Butter Poached Halibut
Served with White Onion Puree, Buttered Chard, Crispy Artichokes and Chicken Sauce

-

Pan Roasted Monkfish
Served with Chorizo Butte Sauce, Clams, Leeks and Buttered Spinach

-

Venison Wellington
Mashed Potatoes, Roasted Carrots and Red Cabbage

-

Beef Shin Osso Bucco
Served Milanese Risotto and Gremolata

-

Roasted Partridge with Pancetta
Roasted Squash, Kale and Pickled Walnuts

-

Pan Seared Duck Breast
Served with Butternut Squash, Pommes Anna and Scorched Onions

Something Sweet

Winter Pavlovas
Champagne Poached Pears and Toasted Hazelnuts

-

Chocolate Mousse
Honeycomb and Orange

-

Brown Sugar and Mascarpone Panna Cotta
Figs and Pine Nut Biscuits

-

Caramel Tart
Caramel Apples and Crème Fraiche

-

Goey Chocolate Cake
Malted Cream and Toasted Buckwheat

-

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 Horseradish
Ginger Beer Roasted Ham
Rosemary, Thyme and Lemon Chicken
Roasted Shallot, Ricotta and Thyme Galette (v)
Roasted Butternut Squash and Goats Cheese Tarts (v)
Sweet Potato and Red Onion Frittata (v)
Mackerel Fillets with Romesco Sauce
King Prawn and Monkfish Skewers with Lemon and Rosemary
North Shields Langoustines
Roasted Rosemary and Garlic Leg of Lamb

Hearty Sides:

Beetroot and Dill salad with Puy Lentils,
and Cheddar and Balsamic Figs

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

Winter Tabbouleh with Spiced
Cauliflower with Pomegranate

Crushed Potatoes with Crème Fraiche,
Preserved Lemon and Anchovies

Cavelo Nero and Borlotti Beans with
Garlic Croutons

Sweet Potato with Giant Cous Cous,
Preserved Lemon and Feta

Lighter Salads:

Roasted Greens with Garlic Yogurt,
Orange and Mint

Winter Salad with French Dressing

Fennel and Apple Slaw with Smoked
Almonds

Citrus Carrots with Tahini

Pumpkin Hummus Topped with Roasted
Pumpkin, Mint and Chilli

all served with freshly baked focaccia

Sweet:

Chocolate Mousse with Salted Caramel

Triple Chocolate Brownie

Caramelised Lemon Tart

Honey Panna Cotta with Preserved Cherries

Lemon and Lime Cheesecake with White Chocolate

Chocolate and Armagnac Tart

Orange and Lemon Posset



