

The Centrepieces

Cold Roasted Fillet of Beef with Salsa Verde
Honey and Mustard Roasted Ham
Rosemary, Thyme and Lemon Chicken Skewers
Courgette, Ricotta and Thyme Galette (v)
Monkfish and Prawn Skewers with Lemon and Rosemary
Roasted Mediterranean Vegetable and Goats Cheese Tarts (v)
Sweet Potato and Red Onion Frittata (v)
Cold Roasted Leg of Lamb with Rosemary and Garlic
Smoked Haddock and Leek Tart
North Shields Crab Claws with Aioli

All served with freshly baked focaccia

Hearty Sides:

Beetroot and Dill salad with Puy Lentils,
and Cheddar

Roasted Squash with Spiced Tomato
Relish and Chickpeas

Paneer, Turmeric and Chilli Roasted
Cauliflower with Black Beans and Lime
Dressing

Crushed Peas, Courgette Ribbons with
Burrata and Pasta with Olive and Mint
Dressing

Roasted Mediterranean Vegetables with
Wild Rice and Pesto

Lighter Salads:

Green Bean Salad with Gremolata

Roasted Broccoli with Basil, Lemon and
Pumpkin Seed Dressing

Little Gem Salad with Sour Cream and
Chive

Radish, Fennel and Celery Slaw

Tomato salad with Toasted Fennel and
Chilli Dressing

Shaved Cucumber Salad with Dill and
Garlic Yogurt

Sweet

Chocolate Mousse with Raspberries

Triple Chocolate Brownie Bites

Almond and Lemon Cake

Glazed Lemon Tart

White Chocolate and Blueberry Cheesecake

Apricot and Almond Tart

Mini Meringues with Berries and Lime

Brown Butter Madeleines

