

Autumn Winter Sample Menus

These menus are intended to inspire you with the dishes that I am loving this season. When you book, I will work with you to write a bespoke menu that meets your party's needs, and includes all of some of your favourites.

I use exclusively high welfare, locally sourced meat from Charlotte's Butchery in Gosforth, the freshest local fish from Phil's Plaice in North Shields, and artisanal cheeses from Grate in Jesmond for my cheese boards. My team and I make as much as we can in house too: our breads, pickles, jams and crackers are all made freshly for your event.

Canapes

Prawn Cocktail Tartlets
Pear and Prosciutto Bites
Fig Wrapped in Smoked Prosciutto
Whipped Feta and Pickled Pear Bruschetta (v)
Beetroot Tartare on Fennel Crispbreads (ve)
Goats Cheese and Apple Bruschetta (v)
Chicken Liver Pate on Brioche with Madeira Jelly
North Shields Crab Blinis
Lindisfarne Oysters with Red Wine Dressing
Smoked Salmon Latkes with Horseradish
Salt Cod Fritters with Curried Aioli
Spinach and Roquefort Tartlets
Rare Steak Skewers with Chimichurri
Grilled Paneer Skewers (v)
Tempura Enoki Mushrooms (ve)
Red Pepper and Smoked Mozzarella Arancini (v)
Parmesan and Chive Beignets
Carrot and Hummus Crispbreads (ve)

To Start

Treacle Cured Salmon
Pickled Apple, Fennel and Crème Fraiche
-
North Shields Crab
Salt Baked Beetroot, Pickled Beetroot and Buttermilk Dressing
-
Burrata with Tender Stem Broccoli and Radicchio
Orange and Oregano Dressing
-
Roasted Squash Agnolotti
Sage Butter and Crispy Pancetta
-
Chicken, Ham and Pistachio Terrine
Dotty's Pickles
-
Dotty's Black Pudding Scotch Egg
Watercress and Mustard Dressing

All served with Dotty's freshly baked bread and butter



To Continue

Northumberland Rack of Lamb

Served with Lightly Spiced Butternut Squash, Smoked Yogurt and Mint Sauce

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Dry Aged Fillet of Beef

Served with Sweet Roasted Onion Stuffed with Braised Ox Cheek, with Kale and Relish

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Pan Fried Cod Loin

Served with White Onion Puree, Buttered Chard and Crispy Artichokes

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Butter Roasted Monkfish

Served with Fennel, Saffron and Mussel Chowder, and Buttered Spinach

-

Venison Loin

Served with Celeriac Puree, Roasted Celeriac, Hazelnuts and Winter Greens

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Pressed Pork Belly with a Sweet and Sticky Pickle Sauce

Chestnut Stuffing, Kale, Sage and Crispy Potatoes

Something Sweet

Winter Pavlovas

Champagne Poached Pears and Toasted Hazelnuts

-

Chocolate Choux Buns

Filled with Passion Fruit Cream and Chocolate Sauce

-

Caramelised Cream Panna Cotta

Quince and Pine Nut Biscuits

-

Honey and Almond Tart

With White Chocolate Cream

-

Goey Chocolate Cake

Malted Cream and Toasted Buckwheat

-

Sticky Ginger and Orange Cake

Clementine Granita and Chantilly Cream

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
Grilled Grapes, Pear, Sprouts and Pecorino

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



