



Create Your Own Hot Dinner Menu

If you would prefer to create your own Hot Dinner Menu, please select from the options below and call our Catering Manager for a full quotation. This is a perfect option to create a bespoke Hot Dinner for a special celebration, wedding, summer ball or corporate function.

Homemade Soup Selection

Northumbrian Vegetable
Leek & Potato
French Onion with Cheese Croutons
Italian Minestrone
Cream of Parsnip
Cream of Cauliflower
Carrot & Coriander with Ginger
Cream of Asparagus
Lobster Bisque
Tomato & Basil with Herb Croutons

Appetisers

Florida Cocktail
Marinated Chicken with Tarragon Vinaigrette Salad
Curried Egg Mayonnaise Salad
Homemade Pâté with French Bread Platter
Platter of Smoked Mackerel Fillets drizzled with Lemon Mayonnaise
Stilton, Walnut & Apple Bavarois
Hot Garlic Mushrooms in a Cream Sauce
Norwegian Prawn Cocktail Marie Rose
Smoked Salmon, Dill and Lemon Vinaigrette Platter
Selection Melon & Orange Cocktail with Port
Camembert & Onion with Mixed Leaves and Walnut Salad
Seafood Platter Hors-d'Oeuvres
Duck with Hoi Sin Tartlets
Avocado & Crab with Thousand Island Dressing

Fish Dishes (As an Intermediate or Main Course)

Lemon Sole Veronique
Salmon Hollandaise with Dill
Trout Almondine
Goujons of Plaice & Sauce Tartare
Salmon Fillet in Prawn & Lobster Sauce
Plaice Dieppe (Prawn & Mushrooms)
Shark Steak Provençale
Fillet of Lemon Sole Bon Famme
Grilled Tuna Steaks & Coriander White Wine Sauce

Vegetarian Dishes

Stuffed Peppers with Nut Crunch en-croute
Brie & Broccoli Pithivier
Mediterranean Vegetable Crumble
Vegetable Lasagne
Courgette & Aubergine Cheese Bakes
Mushroom Stroganoff served on a bed of Rice

Main Course

Beef & Guinness Casserole
Roast Spring Chicken with Sage and Onion Stuffing
Gammon in Cider and Peach Sauce
Supreme Chicken Chasseur
Roast Pork with Apple Sauce
Roast Topside of Beef with Horseradish Sauce & Yorkshire Pudding
Veal Viennese (Demi-Glace, Onions & Caraway Seeds)
Northumbrian Roast Turkey with Trimmings
Supreme of Chicken in Coq-au-Vin Sauce
Prime Steak Bourguignon
Welsh Roast Lamb with Rosemary,
Duck a l'Orange
Fillet of Pork Stuffed with Apricot & Red Currents
Medallions of Fillet Steak Rossini

All main courses are served with new minted & roasted potatoes and a selection of seasonal vegetables.



Trio of Mini Desserts

Enjoy a selection of three of your favourite mini desserts

Or



Individual Desserts

- Individual Raspberry Royal Trifle
- Fresh Cream Cheesecake
- Summer Berries Pavlova & Cream
- Rum Baba
- Swiss Apple Strudel
- Sticky Toffee Meringue
- Fresh Fruit Salad with Cointreau
- Chocolate Fudge Cake
- Hot Black Cherries in Kirsh over Pistachio Ice Cream
- Choice of Fresh Cream Gateau
- Traditional Sherry Trifle
- Strawberry Cheesecake
- French Apple Pie drizzled with Toffee Sauce & Cream
- Profiteroles with Belgian Chocolate Sauce
- Fresh Fruit Salad
- Crème Bruleé with Strawberries
- Poached Pears in Red Wine Dipped in Chocolate and Crème Chantilly
- Caramelised Oranges & Walnuts
- Brandy Snap Biscuits with Fruits of the Forest and Grand Maniere Cream
- Tea or Ground Coffee with Cream, After Dinner Mints

All prices given will include staff to serve, equipment, crockery and cutlery.

ALL PRICES ARE SUBJECT TO VAT.