

PRIVATE DINING MENUS

WINTER 2010

Menu A

Ham Knuckle Terrine
with Pease Pudding

Breast of Corn-fed Chicken
with Roasted Beetroot, Carrots and Charlotte Potatoes

Apple and Hazelnut Tart
- Apple Liqueur Sorbet

Coffee and Petit Fours

£40.50 per person

Menu B

Smoked Haddock and Potato Salad,
Mustard Emulsion and Broccoli

Seared Scottish Salmon,
Braised Cabbage, Fondant Potatoes and Butter Sauce

Iced Apple Parfait with
Cinnamon Doughnuts

Coffee and Petit Fours

£40.50 per person

Menu C

Northumbrian Game Terrine -
Quince Marmalade and Toasted Brioche

Roasted Organic Cod,
Roast Butternut Squash and Brussel Sprouts

Tonka Bean Crème Brûlée
Quince Compote and Shortbread

Coffee and Petits fours
£43.50 per person

Menu D

Salad of North Sea Crab and Green Mango
with Fennel Bavaroise and Salmon Roe

Crispy Breast of Duck with
Autumn Fruits and Celeriac Puree

Milk Chocolate Marquise with a
Parfait of Williams Pears

Coffee and Petit Fours
£43.50 per person

Menu E

Jerusalem Artichoke Soup with
Roasted Chestnuts and Truffle Cream

Braised North Sea Halibut,
Bulgur Wheat and Spiced Vegetables

Pear Crumble with Vanilla Ice Cream

Coffee and Petit Fours
£45.50 per person

Menu F

Craster Smoked Salmon,
Celeriac and Apple Remoulade - Mustard Emulsion

Slow-cooked Shoulder of Aberdeen Angus "Grand Mere"
Gratin Potatoes and Red Wine Sauce

Bitter Chocolate/Orange Tart
- Grand Marnier Sauce

Coffee and Petit Fours
£46.50 per person

Vegetarian menu

Jerusalem Artichoke Soup
Roasted Chestnuts and Truffle Cream

Or

Winter Vegetable Salad,
Black Olive Emulsion and Red Chard

Butternut Squash Pastilla, Pine Nuts,
Brussel Sprouts and Autumn Fruits

Or

Roasted Beetroot and Young Carrots with Wild Mushrooms
Fondant Potato and Beetroot / Coriander Coulis

Menus are available from 1st January until end February 2010

Please select one set menu for your event, dietary and Vegetarian requirements will be catered for separately. Please liaise with your Events Co-Coordinator at Jesmond Dene House