

Main Course Continued

Chicken Breast, marinated with lime, lemon grass & paprika ovenbaked & served with sweet potato mash & garlic fried fresh asparagus with a garlic & herb butter

Honey Glazed Roasted Duck Breast, with a filled apricot & spinach baked peach, duchesse potato, green beans & a classic black cherry sauce

Roast Sirloin Of Beef, carved in the room, served with chasseur sauce & vegetables of the season

Fish

Halibut Steak, char-grilled with a pesto & pine nut crust served with sweet potato mash & asparagus baked with smoked salmon & a tomato butter sauce

Pan Seared Salmon, flavoured with a soy lemon & herb marinate served with creamed spinach, cheese potato gratin & an alfredo sauce

Cod Fillet Roasted, brushed with a coriander red pesto served with a puy lentil casserole, dauphinoise courgettes & hash brown

Steamed Smoked Haddock Fillet, served on butter beans in a creamy parsley sauce with roasted courgette wedges & duchesse potatoes

Deserts (Start From £4.25)

Summer Fruit Pudding, a summer classic served with rum cream

Lemon Delice, simple lemon tart with fresh raspberries a lemon curd sauce

Ginger Creme Brulee, served with homemade banana bread

Chocolate Marquise, Rich chocolate, orange & Grand Marnier marquise with a white chocolate sauce

Baked Lemon & Sultana Cheesecake, served with a rum flavoured crème fraiche

Panacotta Italienne, Tiramisu flavoured panacotta with brandy flamed black cherries

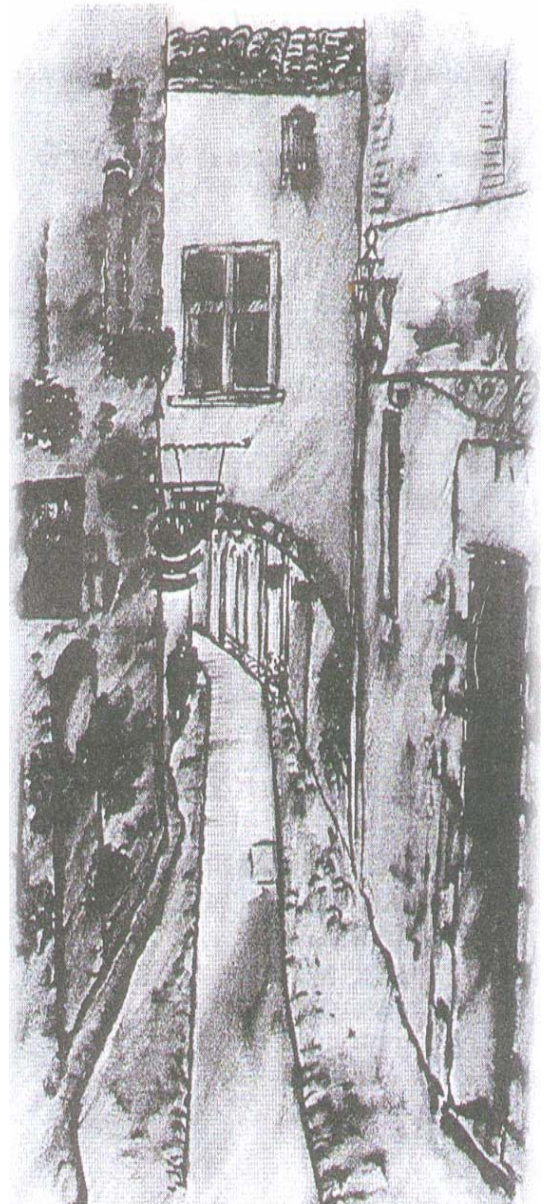
Chocolate Tart, rich chocolate ganache in a sweet pastry tartlet case served with a mandarin sauce



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BANQUET MENUS

“Bringing The Colour Warmth & Bounty Of The Mediterranean To Your Table”



JACK'S OUTSIDE Ltd 01253 780990

A selection of dishes from appetisers to deserts, offering something different. Ideal for Wedding Breakfasts, Corporate Events, Intimate Dinner Parties, Charity Dinners e.t.c

All tastes can be catered for, we can re-create your favourite dish or tailor a menu to a theme.

We also cater for Office Buffets, Parties At Home, Working Lunches, Christenings & 21st Birthdays, with an excellent range of buffet menus from delicate canapés to fully dressed & carved buffets.

Leave all the organisation to JACK'S OUTSIDE Ltd we will be happy to plan your event from start to finish.

We are linked with the best providers possible to source any requirement you may have ranging from Crockery, Cutlery, Celebration Cakes, Entertainment, Marquees to Stages, Sound & Lighting. No job is too big or small. Simply tell us your requirements & we will do the rest.

Starters (Start From £5.40)

- (V) **Greek Tartlet**, crisp pastry basket filled with feta cheese, olives, cucumber, red onion, pimento & cherry tomatoes with a Greek salad dressing
- (V) **Grilled Goats Cheese**, on toasted sun dried tomato Focaccia with caramelised red onions & fine endive with a balsamic reduction
- (V) **Roasted Vegetables Terrine**, with a garlic & chive soured cream & tied grissini sticks
- (V) **Mushroom & Tarragon Tartlet**, savoury shitake mushroom & tarragon tartlet with a fine fennel salad & roasted pimento dressing
- (V) **Brie & Apple Salad**, with grapes, cherry tomatoes & toasted cashew nuts with a lemon & herb mayonnaise served with crisp fried tortilla
- (V) **Vegetarian Sushi Platter**, of asparagus, roasted aubergine & pepper wrapped with sushi rice & seaweed served with wasabi paste & ginger shards
- (V) **Pear & Parmesan Arborio Risotto**, with fresh shavings of parmesan & a crostini of tomato & fresh ripped basil

- Pressed Chicken & Asparagus Terrine**, with an homemade plum chutney
- Home Potted Salmon**, in a dill & lime butter served with toasted sun-dried tomato focaccia & Caesar dressed romain leaf
- Caesar Salad**, with smoked streaky bacon & home hickory marinated chicken
- Jack's Platter**, of asparagus wrapped in smoked salmon, crayfish tails in a chive crème fraiche & green lip mussels with an homemade mango salsa
- Fruit Plate**, a selection of fruits in season from near & far served with a mint crème fraiche & red fruit dipping sauce
- Pan Seared Scallops**, with a crisp asian salad & lime dressing
- Chilli Baked Salmon**, on a cabbage & bacon salad with an horseradish cream sauce
- Chicken Liver Pate**, served with melba toast & an homemade plum chutney

Soups (Start From £2.95)

- (V) **Tomato & Basil**
- (V) **Carrot & Corriander**
- (V) **Parsnip & Cheese**
- (V) **Chick Pea & Lentil**
- (V) **Cream Of Cauliflower**
- (V) **Roast Pimento & Spinach**
- (V) **Butternut Squash & Ginger**
- (V) **Spanish Puy Lentil**
- Bourride**
- Thai Chcken & Coconut**
- Mexican Spiced Beef & Noodle**

Main Course (Start From £14.95)

- Chicken Supreme**, filled with ricotta, leek & smoked salmon glazed with a tomato & basil sauce & mixed cheeses
- Roast Rib Eye Of Beef**, simply served the traditional Yorkshire way
- 6 Bone rack Of Lamb**, roasted with thyme, honey & mustard served with chive potato galette & seasonal mixed greens with a shitake mushroom sauce
- Tender Barbecue Flavoured Pork Belly**, with savoury cabbage chateau potatoes, crispy crackling & a clementine & brandy red wine sauce
- Char Grilled Fillet Steak**, served on a potato galette with horseradish cream leeks & a Madeira sauce
- Minted Tender Braised Shank Of Lamb**, served with goats cheese potato puree, ratatouille vegetables & a shallot red wine & sherry sauce