Jacob & Tori

CATERERS

# POT & BOWL FOOD

## FOR CORPORATE & PRIVATE EVENTS

Bespoke options are available

Please let us know if you have something specific in mind that is not listed on the following examples and we would be happy to put together a bespoke proposal for you.

# CANAPES

# SET MENU CANAPES

Sweet Chilli Pulled Beef, Horseradish Cream
Brussels Pork Pate, Local Pease Pudding & Apple Chutney
Crispy Pancetta & Mature Cheddar Bake, Red Onion Chutney
Smoked Salmon & Chive Mousse, Lemon & Black Pepper
Whipped Feta, Homemade Chutney & Micro Herbs (v)
Sunblushed Tomato, Red Onion & Green Olive Bruschetta (ve)

# COLD CANAPES

Ham Hock, Wholegrain Mustard, Apple
Black Pudding Crostini, Spiced Apple Chutney
Shredded Hoisin Duck, Cucumber, Spring Onion
Bloody Mary Prawn Cocktail
Smoked Salmon, Horseradish, Dill
Spiced Falafel, Red Pepper Hummus (ve)
Mini Caprese Skewer (v)
Watermelon, Feta, Basil & Balsamic (v)

# HOT CANAPES

Mini Yorkshire Puddings Chicken & Redcurrant, Beef & Horseradish
Sticky Sausage Skewers, Honey Mustard
Lamb Kofta Skewers, Tzatziki
Red Thai Chicken Skewers, Sweet Chilli Glaze
Sausage & Mash, Rich Onion Chutney
Black Pudding Bon Bons
Beef Brisket Bon Bons, Wholegrain Mustard Mayo
Chorizo & Blue Cheese Toast
Fish & Chip Rosti, Minted Mushy Peas, Tartar
Cheeseburger Sliders, Relish, Pickle
Croque Monsieur
Fish Fingers, Tartar
Vegetable Samosas, Mint Yougurt (v)
Vegetable Spring Rolls, Sweet Chilli (v)
Wild Garlic, Asparagus & Broadbean Risotto (v)

# POT & BOWL FOOD

## STAND UP AND SOCIALISE

**Northumberland Braised Beef, Mushrooms**
Red Wine, Thyme & Mini Roasties

**Mini Pork & Sage Sausage, Pomme Puree**
Red Onion Jus, Pea Shoots

**Traditional Chilli Con Carne**
White Rice, Paprika Crème Fraiche & Parsley

**Mini Steak & Ale Pie**
Fresh Rosemary & Red Wine Gravy

**Hot Roast Salmon with Tarragon**
Lemon Zest & Crushed New Potatoes

**Roast Seabream**
Wilted Spinach & Pesto Cream Sauce

**Roasted Chicken & Chorizo**
Tomato, Basil, Butterbean & Roast Peppers
Cous Cous

**Sweet Potato, Spinach, Tomato & Chickpea Tagine**
Cous Cous & Fresh Coriander (ve)

**Three Bean Vegetarian Chilli**
Basmati Rice & Lemon Crème Fraiche (v)

**Wild Garlic, Asparagus & Broad Bean Risotto**
Parmesan Crisp (v)

# DESSERT CANAPES

Double Chocolate Brownie, Salted Caramel & White Chocolate

Victoria Sponge Cake, Raspberry Coulis & Strawberries

Sticky Toffee Pudding Cake, Butterscotch

Vanilla Pannacotta, Passionfruit & Amaretti Crumb

Lemon Posset, Shortbread Crumb & Fresh Mint

Chocolate Mousse, Honeycomb

Mini Fruit Scone, Clotted Cream, Jam

Traditional Carrot Cake

,Mini Macaroons

Vegan Chocolate Orange Tart, Berry Coulis (ve)