



NORTH EAST'S PREMIER BUSINESS, EVENTS & HOTEL SOLUTION



## DINNER SELECTOR MENU

PRICE IS DEPENDENT UPON SELECTION, PLEASE CONTACT OUR SALES TEAM FOR FURTHER DETAILS.

(Choose 1 starter, 1 main course and 1 sweet to be served to all guests)

### STARTERS

Summer vegetable soup, herb croutons, fresh baked bread rolls

Roasted red pepper & plum tomato soup, herb croutons, fresh baked bread rolls

Ham hock and green pea terrine – parsley, mustard and pea dressing, baby leaves and bread wafers

Chicken apricot & tarragon terrine with celeriac remoulade, herb salad and toasted sourdough

Salad of kiln cured salmon and prawn, mixed baby leaves, herb mayonnaise - fresh lemon

Traditional prawn cocktail with brown bread fingers, fresh lemon

Mixed beetroot salad rocket, goat's curd and golden rapeseed oil

Fresh melon with elderflower and mint syrup – citrus sorbet

### MAIN COURSES

Herb marinated breast of corn-fed chicken – mushroom, tomato, shallot & tarragon jus

Guinea fowl breast, cumberland and apricot stuffing wrapped in pancetta, Madeira jus

Herb roasted shoulder of pork, roasted apple, parsley & onion compote, cider sauce

Thyme and rosemary soft crusted rack of lamb – redcurrant jus

Poached fillet of salmon – shellfish & fennel cream

Roast sirloin of beef with Yorkshire pudding and roast gravy

Braised blade of beef in red wine braised shallots

Slow roasted lamb rump in a mint and redcurrant jus

All main courses are served with seasonal vegetables and potatoes

### DESSERTS

White chocolate & red fruit brulee cheesecake – thickened cream & coulis

Passion fruit & mango pannacotta with citrus fruits, sweetened cream

Flourless chocolate torte with fruits of the forest compote and thickened cream

Set st clements cream with pimm's marinated strawberries and shortbread biscuits

Caramel, praline and plain profiteroles with chocolate sauce

Individual strawberry tart, red fruit compote and honeycomb ice cream

Sticky toffee pudding – butterscotch sauce

Trio of desserts – chocolate malted truffle, sherbert lemon mousse and French macaroon

**To book your conference or event please call 0871 911 1555 or email [conf&banq@safc.com](mailto:conf&banq@safc.com)**

**Further information is available at [safc.com](http://safc.com)**

Please be aware that certain dishes on the menu may contain, or be prepared in the vicinity of one of the 14 food Allergens in accordance with the food information regulation 1169/2011. Please advise us if you have and allergy/intolerance. Should you require any further information on the allergens as we hold allergen data on the ingredients in each of our dishes. The majority of products used in this establishment are of British origin. Please ask should you require assistance.