

Pattersons Caterers Menu

Dinner menus

Menu 1

Homemade vegetable soup served with roll and butter

Roast silverside of beef with Yorkshire pudding

Vegetarian option

Served with roast and new potatoes and seasonal vegetables

Homemade apple crumble and custard

Fruit cheesecake

Coffee and mints

£12.95pp

Menu 2

Homemade leek and potato soup with roll and butter

Fanned honeydew melon, fresh berries and mint

Chicken garlic and mushroom sauce

Trio of sausage and olive oil mash, red onion gravy

Vegetarian option

Served with roast and new potatoes and seasonal vegetables

Banoffi pie

Deep filled apple pie

Coffee and mints

£13.95pp

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Menu 3

Deep fried brie, redcurrant jelly
Duck and orange pate with melba toast

Chicken chasseur
Roast loin pork madeira sauce
Vegetarian option
Served with roast and new potatoes and seasonal vegetables

Chocolate and malteser torte
Fresh fruit salad

Coffee and mints
£14.50

Menu 4

Creamy garlic mushrooms with crusty bread
Homemade tomato and basil soup

Traditional prawn cocktail

Pan fried salmon fillet dill hollandaise
Roast sirlon of beef borderlaise
Vegetarian option
Served with roast and new potatoes and seasonal vegetables

Lemon meringue pie
Strawberry cheesecake
Homemade tiramisu

Coffee and mints
£16.95

These are samples only please call to discuss your own personal requirements.
Cheese and biscuit platters can be added as an extra course for £1.50pp

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