



## Dinner Menu

Our A la carte menu is designed to offer versatility and choice.

We are always on hand for any advice you may require when making your menu decisions. These prices are as a guide only and may vary according to facilities, numbers and service requirements.

### Appetizers, Cold

Terrine of Salmon & Spinach With sweet roast pepper chutney.	£5.40
½ Dozen Irish Oysters, au naturel With red onion vinegar & fresh wholegrain bread.	£7.20
Chicken Liver Parfait With orange port relish & fresh bread.	£5.50
Oak Smoked Chicken Breast With raspberry & mustard seed vinaigrette.	£5.90
Fresh Crab & Avocado Stack With sweet chilli & root ginger dressing.	£5.70
Classic Caesar Salad Cos lettuce, shaved Parmesan, olive oil croûtons, anchovies & fresh egg dressing.	£4.20
Gravlax, marinated salmon With dill mustard and wholemeal bread & butter.	£5.75
Fresh Duck & Orange Pâté with Cointreau Served with Cumberland sauce.	£5.80
Smoked Mackerel & Aubergine Cup With tomato & horseradish salsa.	£5.20
Classic Prawn Cocktail	£4.50
Stilton, Hazelnut & Leek Pate v With toast & gooseberry dressing.	£5.10

### Appetizers, Hot

Asparagus Hollandaise v	£5.20
Black Pudding & Bacon With pear & beetroot compote.	£5.70
Moules Marinière With crusty bread	£6.40
Creamy Garlic Mushrooms On Toast v	£4.80
Pan Fried Crevettes With garlic & ginger.	£6.10
Lyonnaise Salad v	£4.60
Dressed mixed leaves, garlic croûtons & poached egg.	
Stuffed Courgette v With peppers, Brie & pistachio nuts.	£5.20

### Soups

Our soups are all served with fresh bread

Minted Pea Soup v	£3.50	French Onion Soup	£3.60
Cream Of Mushroom Soup v	£3.60	Spring Vegetable v	£3.40
Prawn & Lobster Bisque	£4.30	Curried Parsnip v	£3.60
Chicken & Leek	£3.80	Tomato & Basil v	£3.60
Chilled Cucumber & Dill v	£3.40	Chilled Gazpacho v	£3.20

(tomato, cucumber, green pepper & garlic)

### Sorbet v

Cleanse the palate with a refreshing ice course.

Mango. Lime. Lemon. Blackcurrant. Raspberry. Pink Grapefruit.  
Redcurrant & Mint Granita. Citrus & Juniper Berry Granita. £1.50



## Entrées

### Poultry

<b>Whole Poussin</b>	£13.20
Stuffed with cranberries, orange and fresh thyme with port wine sauce.	
<b>Chicken Cordon Bleu</b>	£12.90
Filled with pancetta, spinach and Gruyere cheese, Parmesan crumb, with vine tomato concass and fresh basil pesto.	
<b>Chicken Suprême</b>	£12.50
with roasted garlic cream sauce on a bed of pan fried wild mushrooms.	
<b>Cajun Spiced Chicken</b>	£12.10
chicken filled in our special blend of spices, served with chunky guacamole and crème fraîche	
<b>Breast Of Duckling</b>	£13.20
On a bed of peppered savoy cabbage with a black cherry sauce.	
<b>Roasted Pheasant</b>	£13.20
With rich port wine and juniper berry sauce.	

### Pork

<b>Pork Medallions</b>	£12.50
Pan fried with fresh sage, served with caramelized onions and bramley apple compote.	
<b>Pork Roulade</b>	£13.80
With peppers, spinach and chorizo sausage and a creamy Dijon sauce.	

### Lamb

<b>Shoulder Of Lamb</b>	£12.10
Braised with red wine and rosemary, served with roasted roots.	
<b>Rack of Lamb</b>	£14.00
With redcurrant glaze and minted greens.	

### Beef

<b>Sirloin Steak (approx 8oz)</b>	£12.00
Cooked to your liking and served with buttered mushrooms and roasted tomato.	
<b>Fillet Steak (approx 8oz)</b>	£14.00
Cooked to your liking and served with buttered mushrooms and roasted tomato	
Stilton Sauce	£1.70
Chasseur Sauce	£1.60
Tomato, onion, mushroom & tarragon.	
Diane Sauce	£1.80
Mushroom, onion, French mustard, Brandy & Cream.	
Bernaise Sauce	£2.00
Butter Sauce with tarragon.	
<b>Fillet Tournados Rossini</b>	£15.40
Fillet steak, cooked to your liking, on a pâté croûton with a rich brandy sauce.	
<b>Beef Stroganoff</b>	£12.90
Strips of sirloin steak in our creamy paprika sauce, served with rice.	
<b>Beef Wellington</b>	£14.80
Prime beef fillet wrapped with mushroom & Madeira duxelle in golden flaky pastry.	



## Entrées

### Fish

<b>Seared Fresh Tuna Steak</b>	£14.00
Marinated with honey, soy sauce and grain mustard, served with chargrilled peppers & caramelised raddichio.	
<b>Lemon Sole &amp; Prawn Rolls</b>	£13.70
with steamed asparagus and a chive beurre blanc.	
<b>Fillet Of Cod</b>	£12.80
Baked with a parmesan and thyme crust with sun dried tomato mash.	
<b>Fillet Of Salmon En Croute</b>	£13.00
Salmon fillet, topped with whiting mousse, wrapped in flaky pastry and served with a spinach and dill cream sauce.	
<b>Fresh Crab Cakes</b>	£12.00
With cucumber spaghetti and fresh mayonnaise.	

### Vegetarian

<b>Roasted Vegetable Mille Feuille</b> ✓	£11.90
Roasted Veggies layered with crisp filo pastry, served with smoked cheddar sauce.	
<b>Aubergine &amp; Tomato Gateau</b> ✓	£12.50
With feta cheese and spinach, served with black olive tapenade.	
<b>Wild Mushroom &amp; Garlic Ravioli</b> ✓	£13.40
With 3 cheese sauce, rocket and walnut salad.	

## Accompaniments

<b>Steamed Vegetable Medley;</b> selection of 3 seasonal vegetables.	£1.20
<b>Roasted Roots</b> (may include; sweet potato, squash, celeriac, beetroot, carrot, parsnip.)	£1.20
<b>Mediterranean Style Vegetables;</b> aubergine, peppers, courgette & red onion.	£1.80
<b>Mixed Leaf Salad</b> with French dressing.	£1.20
<b>Buttered New Potatoes</b>	£1.00
<b>Rosemary Roasted Potatoes</b>	£1.00
<b>Dauphinoise Potatoes</b>	£1.50
<b>Jacket Potato</b>	£1.00
<b>Bread Basket</b>	75p



## Individual Desserts

### *Cheesecakes*

£2.75

Bailey's  
Dark Chocolate & Ginger  
Mango & Mascapone  
White Chocolate & Blueberry  
Strawberry  
St Clements  
Lemon & Lime

### *Fruit Mousses & Delices*

£2.90

On a light sponge base  
Passion Fruit & Orange  
Strawberry & Mint  
White Chocolate & Berry  
With berry compote filling  
Blackcurrant Mousse

### *Tarts*

£2.60

French Style Apple  
Banoffee  
Lemon Tart  
Lemon Meringue Pie  
Pecan Toffee  
Chocolate, Pear & Almond  
Rich Chocolate  
Treacle & Orange

### *Fresh Cream Gateaux*

£2.85

Strawberry  
Peach & Raspberry  
Chocolate Orange  
Chocolate mousse & Tia Maria  
Coffee & Hazelnut  
Black Forest  
Banoffee Fudge

### *Fruit Fools*

£2.20

Served in a wine glass  
Raspberry  
Gooseberry  
Rhubarb & Ginger

### *Iced Parfaits*

£3.20

Light textured semi-frozen mousse  
Chocolate Malteser  
Orange & Cointreau  
Roasted Hazelnut  
Bailey's  
Lemon Curd

### *Hot Puddings*

£3.35

Sticky Toffee Pudding  
Bread & Butter Pudding  
Apple, Rhubarb & Gooseberry Crumble  
Apple Tarte Tatin

### *A Few Others.....*

Brandy Snap Basket £2.50  
with forest fruits & Chantilly cream  
Raspberry Crème Brulée £2.95  
Chocolate & Rum Torte £2.70  
Strawberry Shortcake £2.80  
Summer Pudding £2.25  
Trio of Chocolate £2.70  
Pavolva £2.50  
With fresh fruit & whipped cream  
Fresh Fruit Plate £2.25  
Strawberries & Cream £1.95  
Profiteroles £2.40  
with chocolate or caramel sauce

### *A Bit On The Side*

Double Cream 25p per head  
Raspberry Coulis 30p per head  
Chocolate Sauce 35p per head  
Vanilla Custard 30p per head



## After Dinner

### Cheese & Biscuits

A range of regional & continental cheeses with crackers, celery & grapes, we'll get your favourites.

Served on wooden boards           £3.10  
Individual plates                       £3.60

Fresh Coffee                           £1.20

Our own special fair trade blend, freshly brewed and served with single cream.

Fresh Tea                               £1.20

Liqueur Coffee                       £1.75

Fresh coffee laced with your choice of liqueur or spirit and topped with fresh cream.

We have an extensive range of decaffeinated coffee, speciality teas and tisanes.

*Serve your guests a treat with their coffee, after dinner mints, sugared almonds and chocolate dragons are all available.*

Hand made petits fours               90p

We will make delicious truffles, fudge or chocolates of your choice.

*Round off your dinner with a Cognac, Port or Liqueur.*

*These prices are subject to VAT*

Please keep in mind that prices are for guidance only and may vary according to facilities, season etc. We will provide a comprehensive no-obligation quote tailored to meet your individual circumstances following a meeting.

**Please select a menu from which your guests will pre order their meals.**

we recommend;

Parties of 10 guests or fewer; up to 2 options per course. (£6 per head service charge)

Parties of between 11 and 20 guests; up to 3 options per course. (£4 per head service charge)

Parties of between 21 and 50 guests; up to 4 options per course. (£3 per head service charge)

Parties of 51 guests or greater; up to 4 options per course. (No service charge)

We are, of course, on hand to assist you with your menu choice, if required. We love creating bespoke menus!

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