



## Holiday Let Menus

*You're having a lovely holiday in gorgeous North Yorkshire, make your break even more relaxing and let us help you with your catering needs. We are local to the North York Moors and love helping to make visitors feel welcome and sharing the amazing produce our region has to offer. We are always happy to create bespoke menus and tailor our services to meet the individual requirements of our clients, we can include personal favourites or specific ingredients, please just ask!*

### Dinner Parties

Perfect for special occasions. We will provide a Chef and Waiter/ress to look after you and your guests, cook and serve your meal and then clear up!

This menu is a small selection of some of our most popular dishes.

Please choose one option per course, further options available by arrangement.

Service Charge will apply, as follows:

2-4 guests	£10 per head
5-8 guests	£8 per head
9 or more guests	£5 per head

### Appetisers

Whitby Crab Cocktail <i>With mango salsa, lime &amp; fresh coriander</i>	£6.00
Goats' Cheese & Beetroot Salad <i>With peppery leaves, toasted walnuts &amp; orange dressing</i>	£4.60
Hot Smoked Salmon Salad <i>With spinach &amp; roasted red pepper dressing</i>	£5.40
Yorkshire Game Terrine <i>With red onion chutney &amp; crusty bread</i>	£5.25
Black Pudding & Bacon <i>Boudin Noir with pear &amp; caramelized red onion compote</i>	£5.75
Oak Smoked Chicken Breast <i>With raspberry &amp; mustard seed vinaigrette.</i>	£5.40
Classic Prawn Cocktail	£5.00

### 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
Smokey Red pepper	£3.95
Spiced Parsnip v	£3.60
Chicken & Leek	£3.80
Roasted Tomato with rocket	£3.60

### Entrees



Belly Pork with cider	£9.25
Local pork belly braised with cider & apples, with crispy crackling. Served with sweet potato & sage mash and steamed greens	
Black Forest Chicken	£11.75
Fresh Nidderdale chicken fillet stuffed with wild mushrooms and wrapped in Black Forest smoked ham. Served with creamy mustard sauce, rosemary baked baby potatoes & steamed greens.	
Duck Leg Confit	£9.85
Celeriac & potato mash with braised red cabbage & steamed greens	
Fillet of Salmon En Croute	£11.50
Salmon fillet, topped with whiting mousse, wrapped in flaky pastry and served with a spinach and dill cream sauce.	
Beef Bourguignon	£7.85
Served with roasted roots & new potatoes	
Roasted Suprême of Chicken	£9.50
With summer greens and lemon & thyme jus.	
Shoulder of Lamb	£10.25
Braised with red wine and rosemary, served with roasted vegetables.	
Fillet of Cod	£10.95
Baked with chorizo and served with spinach & roasted peppers.	
Sirloin Steak (approx 8oz)	£15.00
Fillet Steak (approx 8oz)	£17.00
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.	
Roasted Vegetable Mille Feuille	£7.50
Veggies layered with crisp filo pastry, served with smoked cheddar sauce.	
Sweet Potato, Brie & Sage Pie	£6.95
Roasted red onions & tomato coulis	
Aubergine, Tomato & Feta Gateau	£6.95
Served with cucumber mint relish	
Carrot & Cashew Nut Roast	£7.25
With marmite 'gravy'	

### Accompaniments

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

### Desserts



**Cheesecakes £3.50**

- Bailey's
- Lime & Stem Ginger
- Mango & Marscapone
- White Chocolate & Blueberry
- Strawberry
- Orange & Raspberry

**Tarts (slices) £3.50**

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

**Fresh Cream Gateaux £3.50**

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

**Hot Puddings £3.95**

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

**Cheeseboard**

Your favourite cheeses with crackers, celery and grapes £4.50  
 Freshly brewed Tea & Coffee £1.50

**Traditional Roast**

*Available for a minimum of 6 guests*

Local, Beef with horseradish sauce.

Roasted to your liking and served with Yorkshire pudding and real gravy.

- Topside £13.00
- Rump End £14.00
- Sirloin or Rib £18.00

Local Lamb with mint sauce.

- Leg £14.00
- Shoulder £13.00

Butter & Thyme Roasted Chicken

- Whole £12.00

Roast Pork with Apple Sauce

- Sage & onion stuffed loin £13.00

Please choose upto 4 sides;

Traditional

- Goose fat roasted potatoes
- Buttered new potatoes
- Creamy mashed potato
- Steamed broccoli
- Roasted baby carrots
- Mange touts & French beans
- Yorkshire salad
- Horseradish roasted beetroot
- Cauliflower Cheese

Lighter

- Roasted Fennel.
- Steamed Legumes;
- Peas, Broad Beans, French Beans, Pea Shoots.
- Crushed New Potatoes with Butter & Herbs.
- Roasted Roots; Carrots, Parsnips & Balsamic Beetroot.
- Mediterranean Style Roasted Vegetables
- Green leaf salad with rocket & baby spinach
- Cous Cous Salad
- Vine Tomato Sala

**Home from Home Menu**

*Dishes prepared freshly with high quality ingredients supplied ready to heat and serve, full instructions included!*

*Prices are per portion.*

Lillie's HQ , Tod Point Road , REDCAR , TS10 5AU  
 catherine@lilliescatering.co.uk 01642 49 333 5



Beef Lasagne	£6.00
Supplied with garlic bread & tossed salad	
Cottage Pie	£6.00
Supplied with mixed vegetables.	
Steak & Ale Pie	£6.25
With a flakey crust, supplied with oven chips or new potatoes & mixed vegetables.	
Beef Bourguignon	£6.00
Supplied with new potatoes & roasted roots	
Beef Wellington	£9.00
With mushroom duxelle.	
Beef Stroganoff	£7.30
Supplied with rice.	
Lamb Tagine	£7.90
Slow cooked lamb shoulder with middle eastern spices in a tomato based sauce. Served with cous cous.	
Moussaka	£7.50
Traditional Lamb & aubergine dish, supplied with Greek salad & fresh bread.	
Chicken & Smoked Ham Pie	£6.00
Flakey Crust.	
Chicken Cordon Bleu	£6.80
Crumbed chicken breast filled with ham & cheddar.	
Chicken Kiev	£6.50
Supreme of chicken stuffed with dill butter and coated in breadcrumbs.	
Chicken Tikka Masala	£7.25
Our amazing coconut cream and tomato sauce with authentic fried spices. Supplied with pilau rice, naan bread, saag aloo & raita	
Spanish Chicken	£5.00
Legs on the bone with a rich tomato & chorizo sauce, supplied with patatas bravas (Spanish style potatoes)	
Coq au Vin	£5.00
Traditional rustic dish made with chicken legs	
Fish Pie	£7.00
Cod, smoked haddock, salmon & prawns in a creamy parsley sauce topped with mashed potatoes.	
Cajun Spiced Salmon	£7.20
Salmon fillet with our special spice rub, supplied with fresh guacamole & sour cream.	

Other sides available, please just ask!

We can also provide...

Picnics \* Barbecue Packs \* Hampers \* Breakfasts \* Buffets \* Cakes & Gateaux