

# Northern Concord

## *Summer Event 2015 Menu's*



### **Sunday Night Dinner Menu**

13<sup>th</sup> September 2015

#### **Hors d'oeuvre's selection from the buffet table**

Sautéed mushrooms in a creamy peppercorn & blue cheese sauce with crusty garlic granary loaf

Salmon presented with Atlantic prawns and tuna

Pate board to include duck and orange course farmhouse and Pork & pistachio terrine

Eggs harlequin salad with anchovies

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#### **From the carvery**

Roast rib of beef studded with garlic and rosemary, homemade Yorkshires and roast gravy

Pork loin stuffed with pork sausage and apple farce with a cider gravy

Baked goats cheese & red onion marmalade cheesecake with baby spinach & herb butter beurre blanc

Baby spinach, ricotta and dill tart with a toasted pine nut and walnut crumble

Braised red cabbage

French beans & bacon

Roasted butternut squash

Potatoes gratin

Roasted thyme new potatoes

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Hot treacle and lemon pudding with custard

Peach and sherry trifle

Cheeseboard with celery and grapes

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### **Monday Lunch**

14<sup>th</sup> September 2015

#### **Forked buffet hot and cold lunch**

Lemongrass & ginger chicken, coconut cream & pak choi

Roast chicken and ham hotpot with French cut potatoes and sage stuffing

Braised brisket slow cooked with red wine and shallots

Wild mushroom and root vegetable cottage pie  
Sauté wild mushrooms and, carrot and leek in a red wine gravy topped with sweet potato mash

Sauté potato medallions with fried onions  
Boiled vegetable rice

Yorkshire ham  
Garlic sausage  
Spicy sausage scotch eggs  
Broccoli and stilton quiche

Selection of salads to include :  
Tossed Mediterranean salad  
Pear stilton and walnut salad with blue cheese dressing  
Tomato and smoked mozzarella with aged balsamic glaze and fresh basil  
Baby gem lettuce with parmesan shavings

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Passion fruit mousse  
Treacle and orange zest tart  
Fresh fruit basket

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## **Monday Dinner**

14<sup>th</sup> September 2015

### **Hog Feast with International Flavours**

A selection of international flavour  
hors d oeuvre's, Indian savouries  
Spanish antipasto  
Pickled and chargrilled vegetables  
Italian breads  
Olives & oils

Barbequed spit roasted hog  
With chargrilled pork and apple sausages  
Barbequed pork and apple sausages  
Pork & sage stuffing  
Spicy coleslaw  
Minted mushy peas  
Floured baps

### **Selection of hot dishes**

Crispy fried roast beef with oyster sauce and woodland mushrooms

Chow Mein with baby corn, roast pepper and onions

Pork belly with chorizo and haricot beans

Lamb Rogan josh  
( medium spices with tomato and green pepper )

Steamed rice, poppadom's , Bombay potatoes

Baked beef tomato spinach & ricotta tortellini, red pesto sauce

Butternut squash and pumpkin coconut curry

Green leaf salad

Tossed salad  
Garlic and stuffed olive salad  
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Mini fresh fruit tart selection  
Mini chocolate and rum cups  
Mini white chocolate and raspberry brulee  
Cheeseboard  
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Tea & coffee

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## **Tuesday Lunch**

15<sup>th</sup> September 2015

Meatloaf with prosciutto and spinach with a red onion gravy  
Chicken with garlic lemon and cracked black pepper fusilli pasta and green pesto dressing  
Barbequed spare ribs marinated with honey and mustard glaze  
Grilled field mushrooms with garlic cream cheese and parmesan crumble  
Courgette and halloumi parcels with red pepper coulis  
Roasted new potatoes  
Petit pois and lemon roasted carrots  
**Hand raised pie selection**  
Pork and apple  
Chicken and ham  
Harvesters

Spiced roasted beetroot and feta cheese tart flavoured with cumin and sesame

### **Cold meats & salads**

Roast beef, chicken & stuffing  
Watercress and spinach salad  
Sweet & sour beetroot  
Caesar salad  
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Chilled blueberry and apple pie with clotted cream  
Cornflake tart with vanilla custard  
Fresh fruit basket

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## **Tuesday Dinner**

15<sup>th</sup> September 2015

### **Four Course Summer Ball Dinner**

Selection of hot and cold canapés with fresh chocolate dipped strawberries  
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Duck, port and wild mushroom terrine rainbow chard salad & cherry dressing  
Or  
Warm tartlet of smoked haddock and gruyere cheddar cheese with bloody Mary dressing

Or  
Baked goats cheese and red pepper bruschetta wild rocket and red chard salad  
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Raspberry and champagne sorbet with fresh raspberries  
\*\*  
Roast tenderloin of beef (served medium)  
Caramelised shallots, red wine and thyme gravy  
Or  
Halloumi and sun blushed tomato baked soufflé with garlic butter sauce  
  
Potato rosti  
Roasted carrot and courgette  
Creamed leeks  
\*\*  
Trio of tortes  
Or  
Rich chocolate and brandy parfait nest to a blueberry cheesecake with a zesty lemon & thyme torte  
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The Cheese Buffet  
( to be served on a 'dressed' table in the marquee )  
A selection of English and continental cheeses, fruit and chutney  
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Tea / coffee and petit fours

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