

# Occasions by Amy

## Private Dining Menu

### Starters

Tomato and Red Pepper Soup, Basil Oil  
Salad of Roasted Beetroot, Wensleydale with Balsamic and Tomato  
Local Catch Fishcakes with Lemon Mayonnaise  
Crispy BBQ Chicken Wings, Honey, Mustard & Sour Cream  
Cauliflower Risotto, Roast Cauliflower and Parmesan  
Mezze Starter of Mozzarella, Tomatoes and Charred Vegetables

### Mains

All served with fondant potatoes & Seasonal Green Vegetables

Pan Fried Chicken Breast with a Rosemary Jus  
24 hour Pork Belly, Cider Sauce  
Braised Beef Steak, Shallot and Red Wine Sauce  
Seared Mackerel Fillet with Wild Garlic Butter  
Salmon Fillet with Lemon & Parsley Pesto  
Vegetable Wellington with Herb Cream Sauce  
Lentil Dahl with Smoked Tofu and Spinach

### Desserts

Sticky Toffee Pudding with Caramel Sauce  
Triple Chocolate Brownie, Vanilla Ice Cream  
'Deconstructed' Victoria Sponge  
Seasonal Berry Mess  
Salted Caramel Chocolate Cheesecake, Creme Fraiche  
Yogurt Panacotta, Strawberries and Meringue

2 Courses -£30 Per Person  
3 Courses - £36 Per Person

Please choose up to 2 options per course. If only having 2 courses you must all have the same 2 courses.