

TIP TOP CATERING

APPETISERS

SEASONAL SUGGESTIONS

SPRING

- CHARRED CAULIFLOWER AND CUMIN SOUP WITH PARMESAN CROUTES
- PARMESAN AND SPRING ONION GNOCCHI WITH WILTED SORREL AND TOMATO SAUCE
- SLOW ROASTED, HERB INFUSED SPRING LAMB SERVED WITH LIGHTLY SPICED COUSCOUS
- NEW SEASON SCALLOPS WRAPPED IN BACON WITH LIGHT AIOLI DRESSING

SUMMER

- PROSCUTIO WRAPPED ASPARAGUS WITH POACHED EGG AND HOLLANDAISE
- SOFT HERB, WATERCRESS, FENNEL AND PEAR SALAD WITH A WHOLEGRAIN MUSTARD VINAIGRETTE
- CREAM OF WATERCRESS SOUP WITH SAMPHIRE CREAM AND GARLIC CROUTES
- TIAN OF CRAB, PRAWN AND AVOCADO

AUTUMN

- ORANGE AND CHICKEN LIVER PATE SERVED WITH CHUTNEY AND MULTI SEED TOAST
- BAKED FIELD MUSHROOM STUFFED WITH LEMON AND RICOTTA ALONGSIDE A ROCKET SALAD
- CREAM OF CARROT AND CARAWAY SOUP WITH PEPPER CROUTES
- POACHED PLAICE ROLLS WITH SAUCE VIERGE AND TOMATO CONCASSE

WINTER

- SPICED PARSNIP SOUP WITH COCONUT CROUTE
- SMOKED SALMON, DILL AND CREAM CHEESE ROULADE WITH A CHILLED BUERRE BLANC
- HAM HOCK TERRINE WITH DILL, TARRAGON AND WINTER VEGETABLES. SERVED WITH PICKLED CUCUMBER
- FETA AND THREE WAY BEETROOT SERVED WITH SOFT HERBS AND A CITRUS DRESSING

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