

TIP TOP CATERING

MAIN COURSES

SEASONAL SUGGESTIONS

SPRING

- SLOW ROASTED FEATHER BLADE OF BEEF WITH ROASTED SHALLOT, FONDANT POTATOES AND SPRING GREENS WITH A RICH GUINNESS JUS
- ROASTED SALMON AND ASPARAGUS, SEASONS SAUTÉ NEW POTATOES SERVED WITH A DILL CREAM
- CANNELLONI STUFFED WITH ROASTED VEGETABLES, ROAST ONION AND NUTMEG BÉCHAMEL SERVED WITH PURPLE SPROUTING BROCCOLI

SUMMER

- LOIN OF LAMB STUFFED WITH APRICOT AND ALMONDS, DAUPHINOISE POTATOES AND STEAMED BROCCOLI WITH A RICH ROAST GRAVY
- ROASTED SEA BASS ON A BED OF FENNEL AND POTATO WITH A SPICY OLIVE AND TOMATO SAUCE (ROAST BABY TOMS)
- ROASTED AUBERGINE STUFFED WITH MUSHROOM, PINE NUTS, HERBS WITH A SPICY BASIL SAUCE

AUTUMN

- PAN FRIED VENISON WITH SMOKED GARLIC, CELERIAC MASH AND ROASTED CARROT WITH A BLACKBERRY JUS
- BAKED HADDOCK WITH LEEK AND POTATO ROSTI, ROASTED AUTUMNAL VEGETABLES AND DILL CREAM
- PARMESAN POLENTA, ROASTED AUTUMNAL VEGETABLES WITH A RICH HERB CREAM

WINTER

- PAN FRIED DUCK BREAST ON A CHESTNUT COUSCOUS, ROASTED POTATOES, BRAISED RED CABBAGE WITH A RED CURRANT JUS
- PAN FRIED LEMON SOLE WITH LEMON, ANCHOVY AND CAPER BUTTER, HERBED POTATOES CAKES, KALE AND CAULIFLOWER
- ROASTED PUMPKIN AND GOATS CHEESE RISOTTO WITH A POACHED EGG

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