

## Sample Menu's

**\*Please note: the below are samples of dishes we may suggest for the following events, and are not set menu's. We will send over a selection of menu choices tailored specifically to suit your event and requirements during consultation.**

### Sample Canapé Menu (promoting locally sourced ingredients)

Manx Kipper pate with Melba Toast  
Miniature meatballs with Manx beef, with a spicy tomato dip  
Teare's Manx pork chipolatas, coated in Manx honey and mustard  
Manx caramelised onion and Manx cheddar tartlets (V)  
Miniature Yorkshire puddings made with Manx eggs, flour and milk,  
with roast Manx beef and horseradish  
Locally smoked salmon blinis with local herbs  
Manx Queenie & black pudding skewers  
Manx cheeses with mini oatcakes, local chutney, celery & grapes  
(V)  
Mini homemade Manx pork sausage rolls with onions, fresh sage &  
Manx cheddar  
Mini Manx leek and High Tilt goat's cheese tarts (V)  
Frittata using Manx eggs and locally grown roasted vegetables (V)  
Locally smoked salmon and cream cheese palmiers  
High Tilt goat's cheese, roasted pepper & Manx mint wraps (V)  
Sirloin of Manx beef, trimmed, marinated, seared on the bbq, &  
served with horseradish cream

### Sample Afternoon Tea

A selection of finger sandwiches:

Manx cheddar & local chutney (V)  
Free-range egg & cress (V)  
Teare's ham & dijon mustard

A selection of small bites:

Curry coconut chicken skewers  
Tomato, basil & mozzarella kebabs (V)  
Teare's cocktail sausages coated in Manx honey & dijon mustard  
Homemade guacamole & tortilla chips (VE)  
Mexican roasted sweetcorn with red onion, sweet pepper, lime, and  
a hint of chilli, in a toasted tortilla cup (V)

A selection of miniature open scones, homemade cakes, tray-bakes &  
biscuits to finish

### Sample Lunch Buffet

Mexican vegetable flautas - caramelised onions, sweet peppers and sweetcorn in a lightly spiced salsa wrapped in a flour tortilla and lightly fried (V)

Sirloin of Manx beef, trimmed, marinated, seared on the bbq, & served with horseradish cream

Homemade sausage rolls with fresh herbs & Manx cheddar

Quinoa salad with black beans, spinach, cherry tomatoes & fresh herbs (VE)

Grated carrot, poppyseed, chickpea, raisin & wild rocket salad with a mustard dressing (VE)

Baby leaf, fig and walnut salad with a honey balsamic dressing (V)

New potato salad with fresh herbs, spring onions & celery (V)

\*To include local Artisan breads

And to finish:

Zesty lemon pots

Chocolate pots

Dulce de leche pots

Strawberry and cream pots

Accompanied by a platter of bunuelos - lightly fried tortilla tossed in cinnamon sugar

### Sample Dinner Party

Canapés:

Pan fried Queenies & crispy pancetta on skewers of fresh rosemary  
Peach salsa & goats cheese on a sourdough crostini

Starter:

Homemade fish cakes with locally smoked & fresh fish, served with  
homemade tartare sauce & lemon wedges

Mains:

Slow cooked leg of free-range Manx Loaghtan lamb, cooked in a rich  
red wine reduction, served with roasted seasonal vegetables

Dessert:

Vanilla creme brûlée