

Dawn Seager

MAKING CATERING PERSONAL

THE MAIN COURSE

The 'hero of the hour' – delicious, satisfying, and memorable, whether it is served to your guests at the table, or enjoyed as a hot or cold buffet...

*...Honey roast ham on the bone (one of my most popular requests!).
Local ham, baked and honey glazed following an old family recipe, making it a beautiful centre piece for any party.*

Fresh dressed salmon, filleted and baked with a selection of different herbs and served with a citrus, lemon mayonnaise.

Jubilee chicken (my new twist on the original coronation chicken) – a fresh, creamy yet light balance of chicken breast, mayonnaise and herbs.

And for a hot buffet....

...Rich fish pie – salmon, cod, haddock, prawns and egg in a white sauce with a hint of lemon zest topped with golden mashed potato.

Lamb and apricot tagine marinated in Moroccan spices and rich gravy served with basmati rice.

Alternatively a table served meal, hot or cold, can add to the sense of occasion of any event. It should be enjoyed at leisure, which with careful planning is easily achievable, ensuring your guests are not rushed and any speeches start on time!

For a more formal occasion you may like to consider...

...Fillet of beef with a mushroom and brandy sauce, served with creamy mash & horseradish potato.

Tender rack or canon of lamb, with a redcurrant jus, served with garlic & rosemary potatoes.

Pork loin, apricot stuffing, light gravy and baby new potatoes.

Supreme of chicken breast, with a garlic and fresh tomato sauce.

All my meat is locally sourced. Similarly I always use local produce for my vegetarian dishes such as...

...Peppers stuffed with a spicy rice and served with a red pepper coulis.

Mushroom stroganoff in a delicate filo pastry case.

*Again this is just a small selection to whet your appetite!
Please contact me for a full list and to discuss prices.*