

THE DINING ROOM

fine dining at home and all your catering needs

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Buffet

Salads

Goat's cheese salad
Tomato mint and coriander salad
Chickpea and red pepper salad
North African couscous salad
Sesame noodle salad
Griddled courgette, rocket and hazelnut salad
Moroccan carrot and orange salad
Spicy potato salad
Carrot, raisin and apricot coleslaw
Green and haricot bean salad
Beetroot and celery salad
Beetroot, orange and black olive salad
Cucumber and dill salad
Three bean salad
Potato salad
Curried rice salad
Rice salad
Pasta salad
Green continental salad

Savouries

Sandwiches
Mature cheddar cheese and tomato
Mature cheddar cheese and home-made Pickle
Egg mayonnaise
Tuna and Pepper mayonnaise
Home-made sweet ham and mustard
Home-made sirloin beef with horseradish
Chicken and bacon
Prawn Marie
BLT (bacon lettuce and tomato)
Smoked salmon and cucumber

Quiche Lorraine
Mushroom quiche
Onion tart
Potato and pea samosas with mango chutney
Tiny cheese, onion and olive scones with goat's cheese
Oven baked tortilla
Smoked salmon and cream cheese crostinis
Mini baked potatoes with blue cheese
Mozzarella and tomato skewers
Aubergine brushetta
Tomato and spring onion brushetta
Mushroom frittata
Cheese and pickle tartlets
Ratatouille tartlets
Chorizo and mushroom kebabs
Potatas bravas (spicy potatoes)
Smoked trout mousse in cucumber cups
Chicken satay with peanut sauce
Tandoori chicken sticks
Vegetable spring rolls
Pate in filo cups

Cold Meat & Fish

Fried paprika chicken
Home cooked ham
Home cooked sirloin beef
Selection of continental meats
Poached salmon (extra cost)

Hot Dishes

Cottage pie
Fish pie with sweet potato topping
Slow cooked lasagne
Cannelloni (choice of (i) tuna, (ii) ricotta & spinach or (iii) Ragu)
Oven fried chicken
Somerset sausages and mashed potato casserole
Roast chicken and couscous
Mediterranean chicken
Chilli con carne and rice
Italian chicken in tomato sauce
Meatballs in tomato sauce
Lamb and coconut curry with naan bread
Red Thai beef curry and rice
Sweet and sour Bengal chicken curry
Guinness beef stew and potatoes
Crispy macaroni cheese

Vegetarian

Roasted Mediterranean vegetable lasagne
Sweet lentil curry and rice/naans
Ricotta and spinach cannelloni
Leek, carrot and potato pie
Mushroom and chestnut cottage pie
Baked Porcini, mushroom and cheese rice
Roast vegetables and chickpeas
Red pepper and spinach tart
Onion quiche
Mushroom tart

Soups

Leek and potato
Smoked tomato
Roasted pumpkin
Smoked haddock
Thick country vegetables
Spring vegetable
Spring onion, pea, courgette and mint
Minestrone
Carrot and leek
Carrot and coriander
Smooth creamy parsnip
Cream of celery
Lentil

Cold Desserts

Chocolate cake
Lemon cheesecake
Lime cheesecake
Carrot cake
Austrian Coffee and walnut cake
Iced date and walnut cake
Profiteroles
French apple tart
Treacle tart
Gypsy tart
American brownies
Granola bars
Chocolate cherry cupcakes
Chocolate mousse
Scones with jam and cream
Selection of fruits
Cheeseboard (English or Continental)

Hot Desserts

Seasonal crumble

Seasonal strudel

Eve's pudding

Bread and butter pudding

All buffets are served with home-made bread.

We can also supply drinks (tea/coffee/juice/bottled water etc.)

The Dining Room uses porcelain plates with steel knives, forks and spoons.

Prices vary from £8 per head to £12 per head dependent on numbers and what you choose.

Regards

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THE DINING ROOM
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