

Winter Menu 2018

For guests staying at Shellbraes Farmhouse and Studio from The Vallum Farm outside catering team.

Priced for a minimum of 10 guests and a maximum of 16 guests. For different sized parties please contact us for pricing vicky@vallumfarm.co.uk

A selection of ready to re-heat dishes prepared by our team of chefs, delivered to the Farnhouse

Italian £180, £16 for each additional guest

Herby artisan garlic bread

Slow-cooked Ragu Lasagne made with fresh pasta

Hearty green salad, toasted seeds, zingy dressing

Award winning Belgian Chocolate Brownie and Vallum ice cream

Northumbrian £210, £20 per head for additional guests

House hot smoked salmon, blinis, crème fraiche, citrus

Choose one main course :

Cottage pie with celeriac mash

Chicken, Leek & Thyme puff pastry pie

Northumbrian Steak and Ale pie

Rosemary & garlic roasted baby potatoes, fresh garden greens

Sticky Toffee Pudding, Sticky Toffee Sauce

Indian Menu £280, £24 per head for additional guests

Vegetable samosa, mango chutney, raita

Aromatic tender Lamb Curry

Cauliflower and lentil dahl

Basmati rice, Naan bread

Vallum ice creams: Coconut and Mango Passion fruit

Persian £300, £28 per additional guest

Hummus, dukkah

Pulled harissa Lamb Shoulder

Chickpea, Aubergine and Apricot Tagine

Za'atar roasted squash, tahini dressing

Kale, barberry and edamame salad, balsamic dressing

Authentic flat bread selection

Mango and passion fruit posset

Please inform us should any of your guests have any dietary requirements