



DINNER PARTY

Looking for something that little bit special? Then let Made by Mark produce a bespoke menu just for you. We will devise menus with you so we can get a feel for the food you enjoy and will then offer a selection of menus for you to choose from. Below is a selection of dishes to give an example of the type of food Made by Mark can produce. From £45 a head

STARTERS

Baked Fig, Goats Cheese, Parma Ham, Candied Walnut
Creamy Potted Baked Crab, Toast
Roasted Spiced Squash, Smoked Aubergine, Feta, Pine Nuts (V)
Smoked Duck Breast, Celeriac Remoulade & Beetroot
Gin & Beetroot Cured Salmon, Pickled Cucumber, Dill Creme Fraiche

MAINS

Fillet of Beef, Ox Cheek & Shin Suet Pudding, Red Wine Sauce,
Parsnip Puree, Roasted Beetroot & Shallots, Green Beans
Roasted Chicken Breast, Sage & Marsala Jus, Duck Fat Roasties,
Green Vegetable Medley
Porchetta, Butterbean & Chorizo Puree,
Courgette, Tomato & Oregano Relish
Lamb Rump, Tuscan Bean Stew, Salsa Verde
Roasted Cod, Pancetta, Lentils, Spinach
Squash, Mushroom & Chestnut Wellington, Fondant Potato,
Green Beans (V)

PUDDINGS

Lemon Posset, Almond Biscotti
Vanilla Pannacotta, Mixed Berries
Vanilla Poached Pears, Spiced Wine Reduction
Chocolate & Sea Salted Caramel Torte