



DINNER PARTY

Looking for something that little bit extra special? An anniversary perhaps or a celebration? Then let Made by Mark produce a bespoke menu just for you. We will devise menus with you during a consultation where we can get a feel for the food you enjoy, your likes, dislikes & any themes for the occasion. We 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. We always like to offer a bespoke menu to each client and are very happy to talk through requirements and design a menu to suit.

From £30 a head

STARTERS

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

MAINS

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
Fillet of Beef, Steamed Suet Shin Pudding, Dauphinoise, Balsamic Beetroot & Shallot, Green Beans
Salmon Teriyaki en Pappilotte, Sesame Spinach

PUDDINGS

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