

Local Butchers Sausage & Wholegrain Mustard Mash & Loads of Rich Onion Gravy £9.95+ VAT per person

Fantastic Mixed Butcher's Sausages served with creamy wholegrain mustard mashed potato, served with stir-fried red cabbage & a rich onion gravy.

Mousaka £9.95 + VAT per person

Minced Lamb cooked in a rich tomato sauce with red wine, roasted aubergine and potato covered in a savoury custard.
Served with Greek style salad & Ciabatta

Greek Lamb Stew £12.95 + VAT per person

Burdass Local Lamb cooked in red wine with tomatoes, new potatoes, baby onions and sprinkled with feta cheese and flaked almonds.
Served with Rocket salad & Ciabatta Bread

Chicken, Ham & Gruyere Pie served with Roasted Winter Vegetables £9.95+VAT

A rich pie of chicken cooked in a white wine sauce with ham & gruyere cheese, served with a selection of roasted seasonal winter vegetables.

Chicken in White Wine & Spinach £11.95 + VAT per person (GF)

Free Range Chicken cooked in white wine and cream with cannellini beans and fresh spinach
Served with Honey Carrots & Baby New Roasted Potatoes

Beef Bourguignon £11.95 + VAT per person (DF)

Givendal Grass Reared Beef cooked in red wine with button mushrooms, shallots & thyme. Served with Roasted New Potatoes and Green Beans

Slow Cooked Blade of Beef served with a leek and stilton risotto £11.95+VAT (GF)

Givendale Beef slowly cooked and served in a risotto with caramelised leeks and stilton. Served with a Watercress Salad.

Albondigas con Patatas Bravas £10.95 + VAT per person (GF) (DF)

Spanish style meatballs made with pork and beef, smoked paprika, red onion and mustard in a tomato & brandy sauce with roasted peppers & Spanish cheese served with cubed roasted potatoes and a green salad.

Summer Vegetable Paella £10.95 + VAT per person (V)(GF) Vegan (DF)

Paella rice flavoured with saffron, roasted peppers, red onion, roasted courgette and preserved vine tomatoes served with a chopped Turkish style salad.

Aubergine Parmigiana £10.50 + VAT per person (V)

Roasted aubergine in layers with tomato sauce parmesan cheese & mozzarella served with a crisp green salad and Italian Bread

Chick Pea and Roasted Pepper Curry £10.50+ VAT (V)(GF) vegan (DF)

A Caribbean style curry with roasted peppers, chickpeas, curry spices, coconut milk, lime juice and fresh coriander served with sweet potato wedges.

Fish Pie served with Savoy Cabbage and Chopped Bacon £11.95 + VAT per person

Peck's Smoked Haddock, Freedom Salmon & King Prawns cooked in béchamel with chopped gherkin, chopped capers & tarragon, topped with creamy mashed maris piper potatoes and cabbage stir-fried with bacon.

King Prawn Thai Yellow Bean Curry Served with Jasmine Rice £13.95+VAT per person (GF) (DF)

King prawns poached in a yellow bean curry with coconut milk, basil, green peppers, aubergine & red onion served on unadulterated Jasmine Rice.

All homemade desserts – If you have a special requirement we'll make it!!!

Rich Chocolate Brownie served with double cream with berry compote £3.95+ VAT per person

Rhubarb & Custard Tartlet served with cream and Rhubarb Coulis £3.95 + VAT per person

Tiramisu with Hazelnut Praline Topping £3.50 + VAT per person

Rum Soaked Pear & Frangipan Mincemeat Tartlets served with Rum Cream £3.95 + VAT per person

Croissant Bread & Butter Pudding with Candied Peel with Organic Ice Cream £3.95 + VAT per person

Carrot Cake with Whisky Orange Syrup Dressing and Mascarpone £3.95 + VAT per person.

Artisan Biscuits with a Selection of Fine Cheese & Homemade Apple and Chilli Chutney £5.25 + VAT per person

Crockery & Cutlery Hire is charged at £0.40 + VAT per item return dirty.

Waiter service is £15 + VAT per hour minimum of 4 hours, I would recommend one or two if serving drinks.

Desserts

Extras

Piper's Artisan potato crisps 40g £0.75+VAT per pack
Piper's Chips Large Bag 150g £2.00 + VAT
Marinated Green Olives £3.95 per tub 200g (zero VAT)
Marinated Black Olives £3.95 per tub 200g (zero VAT)

Tropicana Orange Juice 1Ltr £2.95 + VAT (Serves 4)
Tropicana Orange Juice 1.75Ltr £3.95 + VAT (Serves 7)
Ocean Spray Cranberry Juice 1Ltr £2.95 + VAT (Serves 4)
Copella Apple Juice 1Ltr £2.95 +VAT (Serves 4)
Copella Apple & Mango 1Ltr £2.95 +VAT (Serves 4)
Copella Apple & Elderflower 1Ltr £2.95 +VAT (Serves 4)
Blue Keld Sparkling Mineral Water 750ml £1.95 +VAT (Serves 4)
Blue Keld Still Mineral Water 1Ltr 750ml +VAT (Serves 4)
Coca Cola 330ml £1.15 +VAT (Serves 1)
Diet Coca Cola 330ml £1.15 + VAT (Serves 1)
Fentimans Victorian Soda 330ml £1.25 + VAT (Serves 1)

Alcohol Available on Request Fully Licensed

Espresso Coffee including separate flasks of steamed milk served in 1Ltr Flask
£9.95+VAT per flask serves 7-10
Hot Water with various Teas & Herbal Teas served in 1Ltr Flask £6.95 +VAT
per flask serves 5-7

Crockery, Cutlery, Glasses and Service can be provided on request.
Crockery from £0.35 + VAT per item
Service £15 + VAT per hour 4 hours minimum

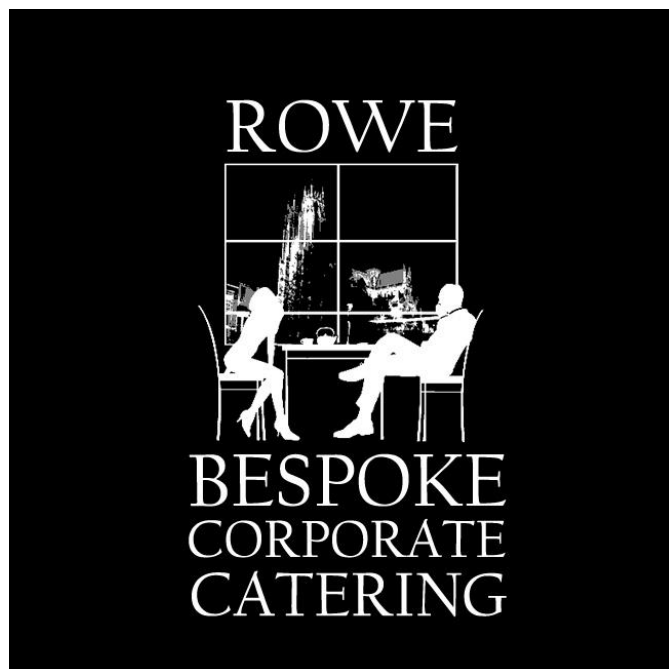
Diet information

(v) Suitable for vegetarians
(gf) gluten free
(df) dairy free
(n) contain nuts however products that do not contain nuts are prepared in a kitchen with nuts

If you have specific diet requirements then please contact us, as we can advise and design something specific.

Minimum order is for 8 people unless prearranged with lunch-on.com.

We can cater for small events to full functions from 8-500 people



*hot fork buffet menu summer
2011*

Visit our new Brasserie in Beverley
Dine on the Rowe
Telephone 01482 502269
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Brasserie Available for Private Parties
Opening

Sunday 11am to 9.00pm
Monday Closed (Catering Available)
Tuesday-Thursday 12pm to 4pm | 6pm to Late
Friday - Saturday 11am to Late