

BANQUETING MENUS

Starters - £6.95

*Duck Liver Parfait
tomato chutney, toast brioche*

*Ham and Apricot Terrine
piccalilli ciabatta toast*

*Smoked Chicken, Asparagus, Sun dried Tomato Salad
honey and mustard dressing*

*Fan Tail of Melon
mixed berry compote*

*Smoked Salmon
citrus and keta caviar dressing*

*Beef Tomato, Mozzarella, Rocket and Basil Salad
balsamic glaze*

*Roasted Mediterranean Vegetables and Goats Cheese Tartlet
mesculin salad, red pepper pesto*

*Parma Ham, Fig, Celeriac Remoularde
salad*

*Poached Salmon and Tarragon Tian
beetroot jelly*

*Chicken Caesar Salad
anchovies, lardons*

Soups - £5.75

*Mushroom and Tarragon
Vegetable Broth, Thyme Infused
Watercress, Cheese Straws
French Onion, Parmesan Crouton
Beef Consomme, Julienne of Vegetables
Tomato and Basil Pesto
Cream of Asparagus, Herb Croutons
Leek and Potato Soup, Chive Sippets
Classic Gazpacho, Mint Infused*

Main Courses

*Roast Sirloin of Beef - **£28.00**
Yorkshire pudding, rich pan gravy, chateau potatoes*

*Medallions of Beef - **£32.00**
wild mushroom, shallots and red wine jus*

*Best End of Lamb - **£21.75**
garlic and thyme jus*

*Breast of Chicken - **£17.50**
Madeira sauce OR wild mushroom sauce
fondant potato*

*Loin of Pork - **£17.50**
apple sauce, coarse grain mustard sauce*

*Breast of Turkey - **£17.75**
filled with cranberry stuffing, wrapped in bacon, red wine jus*

Rump of Lamb - £20.50
ratatouille, dauphinoise potato, rosemary sauce

Fillet of Salmon - £16.90
chive butter sauce, crushed new potatoes

Breast of Duck - £23.90
Anna potato, kumquat sauce

Fillet of Plaice and Smoked Salmon Roularde - £20.50
chervil cream sauce

Fillet of Sea Bass - £25.95
pesto dressing, stir fry pak choi

Saddle of Lamb - £23.90
basil mousse, pea sauce
(Minimum numbers of 10 to be catered for)

Supreme of Chicken - £17.50
shallot, bacon and tarragon jus

Vegetarian Main Courses - £16.95

*Goats's Cheese Croquette
wild mushroom foam*

*Courgette and Plum Tomato Tatin
sesame green bean salad*

Roasted Vegetable and Houloumi Cheese Tian

*Spinach and Ricotta Tortellini
pesto cream sauce*

*Mozzarella and Slow Roasted Tomato Tart
basil dressing*

*Asparagus and Wild Mushroom Penne Pasta
sorrel cream sauce*

*Mascarpone and Mushroom Risotto
parmesan shavings*

*Mille Feuille of Roasted Vegetables
cherry tomato sauce*

*Mild Spiced Vegetables
with basmati rice, mini poppadoms*

Desserts - £6.95

Chocolate Marbled Cheesecake

Lemon Tart

Strawberry Meringue

Blackcurrant Delice

Chocolate Marquise

Pear and Almond Tart

Lemon and Lime Mousse

Tiramisu

Tia Maria Delice

*Platter of Cheese and Biscuits
with Celery and Grapes - **£30.00***

*Freshly Brewed Coffee or Tea with Chocolate Mints - **£2.95***

*Freshly Brewed Coffee or Tea with Petit Fours - **£3.50***