

## BANQUETING DINNER MENU A

**£26.95 per person**

### STARTERS

Homemade Soup of your choice **v**

Farmhouse Pâté  
*Red onion chutney and toasted ciabatta*

Poached Salmon Salad  
*Dill Crème Fraîche and mixed salad leaves*

Pressed Ham Hock Terrine  
*Pickled vegetables, piccalilli and farmhouse bread*

Creamy Garlic Mushrooms **v**  
*Sautéed and served in a puff pastry case*

Caramelised Onion and Goats Cheese Tart **v**  
*Dressed rocket salad*

### MAINS

Garlic and Rosemary Leg of Lamb  
*Château potatoes, glazed carrots, French beans and Madeira wine gravy*

Supreme of Chicken stuffed with Mushroom, Thyme and Garlic  
*Fondant potatoes, French beans, white wine and tarragon sauce*

Pressed Pork Belly infused with Calvados  
*Olive mash, braised red cabbage and thyme gravy*

Roasted Salmon Fillet  
*Mediterranean vegetables, new potatoes and basil pesto*

Portobello Mushroom, Spinach and Goat's Cheese Wellington **v**  
*Cream and chive sauce, medley of seasonal vegetables*

### DESSERTS

Apple and Pear Crumble with Crème Anglaise

Sticky Toffee Pudding with Butterscotch Sauce

Double Chocolate Brownie with Maraschino Cherry Sauce and Vanilla Ice-Cream

Mascarpone Cheesecake topped with fresh Passion Fruit

Raspberry Eton Mess

Filtered Coffee and Mints

*choose one starter, main and dessert*

## BANQUETING DINNER MENU B

**£34.95 per person**

### STARTERS

Lobster Bisque with Armagnac

Chicken Liver Parfait  
*Spiced tomato chutney, warm toasted ciabatta bread*

Smoked Chicken, Mango and Avocado Salad  
*Raspberry vinaigrette dressing*

Prawn and Crayfish Salad with Spiced Marie-Rose Sauce  
*Served with rustic bread*

Homemade Gravlax and Smoked Salmon Tartare  
*Dill sour cream, finely sliced cucumber*

Chilled Melon with Strawberries **v**  
*Carpaccio of cantaloupe and galia melon with a strawberry nest*

### MAINS

British Fore-Rib of Beef  
*Roasted potatoes, savoy cabbage, French beans, rich beef gravy and Yorkshire pudding*

Roasted Lamb Rump  
*Cannellini bean purée, croquette potatoes, braised fennel, mange tout and a rosemary jus*

Supreme of Corn-fed Chicken with Crisp Parma Ham Wafer  
*Dauphinoise potatoes, glazed baby carrots, French beans and a port wine sauce*

Sea Bass topped with Crisp Chinese-style Seaweed  
*Olive mash, courgette fritters and samphire in garlic butter*

Aubergine and Tomato Gâteau **v**  
*Sundried tomato pesto and saffron risotto*

### DESSERTS

Crème Brûlée with Raspberry Compote

Chocolate Profiteroles filled with Chantilly Cream topped with warm Caramel Sauce

Homemade Chocolate and Grand Marnier Mousse

Meringue Nest topped with Strawberry Romanoff

Filtered Coffee and Mints

*choose one starter, main and dessert*

## **FORK BUFFET**

**£24.95 per person**

### **MAINS**

- Beef Goulash with Peppers, Gherkins and Sour Cream
- Braised Moroccan-style Chicken with Sweet Potato and Apricots
- Lamb Provencal marinated with Rosemary and Garlic
- Cottage Pie topped with a Mature Cheddar Cheese Crust
- Pan-fried Salmon, Tomato Concasse and White Wine Tarragon Cream Sauce
- Chicken and Broccoli Parmesan Bake
- Crisp Belly of Pork with Apple and Sage Red Wine Jus
- Lamb Rogan Josh with Coriander, Yoghurt and Mini-Poppadum
- Fish Casserole with Salmon, Pollock, Prawns and Mussels
- Pork Honey and Mustard Prunes Casserole
- Spinach and Ricotta Lasagne **v**
- Stuffed Aubergine with Tomatoes and Feta **v**
- Potato Gnocchi in a Tomato and Basil Sauce with Shaved Parmesan **v**
- Leek, Courgette, and Sweet Potato Crumble **v**

*All main dishes served with roast new potatoes, rice, panache of vegetables, mixed leaf salad, beef tomato and onion salad, carrot-slaw salad*

### **DESSERTS**

- Dutch Apple Tart with Vanilla Custard
- Chocolate Fudge Cake, Chocolate Sauce and Pouring Cream
- Citrus Tart and Honeyed Whipped Cream
- Chocolate Chilli Brownies and duo of Chocolate Sauce
- Marmalade Bread and Butter Pudding with Vanilla Custard
- Fresh Fruit Salad served with Pouring Cream
- Apple and Blackberry Crumble with Crème Anglaise
- Banoffee Pie with Toffee Sauce and Chantilly Cream
- Morello Cherry Flan
- Lemon Cheesecake

*Please choose three dishes from the main course (two non-vegetarian and one vegetarian) plus two desserts*

## FINGER BUFFET SELECTION

**£17.95 for a selection of 8 items**

**£21.95 for a selection of 10 items**

Selection of freshly-filled Bridge Rolls  
BBQ-glazed Chicken Wings  
Honey, Soy and Sesame Chicken Skewers  
Teriyaki Beef and Sesame Skewers  
Pulled Pork, Sage and Apple Crostini  
Parmesan-baked Cocktail Sausage Rolls  
Crispy Prawn Purses  
Sweet Chili Chicken Brochette  
Smoked Salmon, Dill Cream Cheese and Pea Shoot Crostini  
Mini-Dill and Black Pepper Scones topped with Smoked Salmon and Lemon Crème Fraîche  
Mini-Sausage and Mash with Caramelized Onions  
Coronation Chicken and Coriander mini-Vol-au-Vents  
Lime and Coriander Breaded Fish Goujons with Tartare Sauce  
Thai Lemon Chicken Skewers  
Tuna and Chive Vol-au-Vents  
Coriander, Lime and Ginger marinated Chicken Pieces  
Cocktail Sausages with Honey Grain Mustard and Sesame Seeds  
Satay Chicken Kebabs with Spicy Peanut Dip

### VEGETARIAN OPTIONS

Tempura of Vegetables  
Vine Tomato, Pesto and Goat's Cheese Crostini  
Roasted Mediterranean Vegetable and Basil Vol-au-Vents  
Mini-Tomato Pizza  
Sweetcorn and Coriander Fritters  
Vegetable Crudités with Hummus and Sour Cream  
Buffalo Mozzarella, Basil and Sun-dried Tomato Crostini  
Cherry Tomato and Halloumi Skewers  
Falafel with Mint Yoghurt  
Indian Snack Selection of: Bhajis, Pakoras and Samosas with Mango Chutney  
Mini-Tarts with Brie and Caramelised Onions  
Mushroom, Brie and Chive Vol-au-Vents