



BANQUETING MENU SELECTOR

Our chef has compiled the following dishes of which you are invited to choose according to your party size.

8-16 Guests - A Three Choice Menu with Pre Order

16-24 Guests A Two Choice Menu with Pre Order

25+ Guests Set 1 Starter, 1 Main, 1 Dessert.

There is also available a selection of Soups, Intermediates and Pre-desserts as extra courses for you to choose.

STARTERS

Warm Goat's Cheese Salad with a Sweet Pepper Coulis	£6.50
Dill Cured Salmon Gravadlax with Celeriac Remoulade	£7.50
Ham Hock and Chive Potato Terrine	£6.00
Pan Fried Fish Cake with Tartar Sauce	£6.50
Classic Caesar Salad	£6.00
Confit Duck Leg with a Simple Salad and Tomato Chutney	£6.50
Smoked Scottish Salmon with Black Pepper and Lemon	£7.50
Foie Gras Parfait with Toasted Brioche	£7.50

MAIN COURSES

Roast Beef with Yorkshire Pudding and Red Wine Gravy	£18.50
Steamed fillet of Salmon with Crushed Tarragon Potatoes	£16.50
Roast saddle of Lamb with Apricot Stuffing and Seasonal Vegetables	£18.00
Breast of Corn Fed Chicken with Ragout of Vegetables	£15.50
Baked fillet of cod with Tomato Fondue and Creamed Potatoes	£15.50
Risotto of Wild Mushrooms and Roast Peppers with Pesto	£13.50
Roast Rump of Lamb with Fondant Potato and a Red Wine Sauce	£17.50
Baked Romano Pepper with Pine Nuts, Goat's Cheese & Celery	£13.50

DESSERTS

Glazed lemon Tart with Raspberry Sorbet	£6.00
Bitter Chocolate Mousse in a Brandy Snap Basket	£6.50
Vanilla Crème Brulée with Amaretto Biscuits	£5.50
Warm Bread and Butter Pudding with Vanilla Custard	£5.50
Rich Dark Chocolate Tart with Orange Ice Cream	£6.50
Warm Pear and Blueberry Tart with Minted Crème Fraiche	£5.50
Apple Tarte Tatin with Vanilla Ice Cream	£6.50
Selection of Farmhouse Cheese with biscuits celery & beetroot relish	£7.50
Coffee / Tea with fresh cream Chocolates	£2.95



SOUPS

Roast Tomato and Basil	£5.50
Stilton and Watercress	£5.50
Cream of Carrot	£5.50
Leek and Potato	£5.50
Lobster Bisque	£6.50

INTERMEDIATES

Lemon Sorbet	£1.75
Brandade of Cod with Parsley Sauce	£2.25
Tomato Water with Trompette Noir and Truffle Oil	£2.25

PRE-DESSERTS

Dark Chocolate Negus	£2.25
Warm Plum Dartois	£1.75
Vanilla Panna Cotta	£1.50



FORK BUFFET SELECTION

MENU A £12.50

Chicken with Chervil and Tarragon Vinegar
Poached Salmon with Lime Dressing

Seasonal Leaf Salad
Tomato and Basil Salad
Potato and Chive Salad
Pasta with Garlic and Red Pesto Salad

Pear and Blueberry Tart
Or
A Selection of Fresh Fruit

Coffee, Tea or Infusions

MENU B £17.00

Lamb with Shallots in a Madeira Sauce
Cod Fillet with Tomatoes and Asparagus
Smoked Mackerel and Trout with Horseradish Cream
Marinated Duck with a Water chestnut Salad

Seasonal Leaf Salad
Tomato and Basil Salad
Potato and Chive Salad
Cucumber and Dill Yoghurt Salad
Pasta with Garlic and Red Pesto

Warm Apple and Plum Darts with Crème Fraiche
Selection of Local Cheese

Coffee, Tea and Infusions



FINGER BUFFET MENUS

MENU A £19.65

Selection of sandwiches
Chicken satay on skewers
Tomato & red onion tart
Vegetable samosas & spring rolls with soy dressing
Potato & chives salad
Tomato & basil salad
Mixed leaf salad

Dark chocolate mousse with raspberries
Fresh fruit platter

MENU B £24.50

Assorted open focaccia sandwiches
Chicken, lemon & pepper goujons
onion bhajees

Melon, Parma ham & figs
Mozzarella, tomato and rocket salad
Caesar salad
Fusilli pasta with homemade basil pesto
Sweet chilli & coriander cous
French bean & black olive salad

Classic Crème Brulée
Fresh fruit platter

MENU C £32.50

Selection of sandwiches & open focaccia sandwiches
Teriyaki beef kebabs
Satay chicken on skewers
Assorted dim sum
Red onion and goat's cheese tart
Smoked salmon platter
Continental meat platter
Celery, walnut and blue cheese salad
Cucumber, black olive and feta salad
Tomato & red onion salad
Penne pasta with sweet chilli and coriander

Strawberry cheesecake
Fresh fruit platter



DRESSED BUFFET MENU

Whole Dressed Salmon

Hot Roast Fore Rib Of Beef

Honey Baked Ham

Fresh King Prawn Tower

Mixed Leaf Salad

Tomato And Red Onion Salad

Pasta And Roast Pepper Salad

New Potato And Chive Salad

Cucumber And Mint Yoghurt Salad

Cranberry And Turkey Pie

Red Onion And Cheese Quiche

Selection Of Pickles, Chutneys And Sauces

Fresh Crusty Bread And Butter

Homemade Sherry Trifle

Tiramisu

Honey Glazed Crème Brûlée

Selection Of Farmhouse Cheeses

£23.50



CANAPES

COLD

Chicken liver Parfait on Toasted Brioche
Mini Bagel with Smoked Salmon and Cream Cheese
Grilled Asparagus Wrapped In Parma Ham
Smoked Salmon Roulade
Sun Blush Tomato & Tapenade Bruschetta
Anchovy Allumettes
Bresaola & Horseradish Crostini
Marinated Queen Olives
Smoked Halibut & Guacamole Crostini
Salt Roasted Almonds

HOT

Mini Baked Potato with Sour Cream & Chives
Tempura Oyster with Sweet Chilli Sauce
Warm Red Onion & Goats cheese Tart
Wild Mushroom Arancini
Crispy Vegetable Spring Roll
Satay Chicken Skewers
Sesame Prawn Toast'
Cheese Beignet
Tempura Tiger Prawns
Teryaki Beef on Skewers

Selection of 8 Hot and Cold Canapés
£7.50 Per Person

Selection of 16 Hot and Cold Canapés
£14.50 Per Person