

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