

BANQUETING AND WEDDING BREAKFAST MENU'S

Included in the price of all our banqueting menu's are plain white linen for all dining tables, white linen napkins, serving staff and vat

Bronze

£31.00 per person

Roasted tomato soup served with warm foccacia bread or

Pate maison with red onion marmalade and melba toast or

Chicken caesar salad

Choose one from roast supreme of chicken, roast turkey or roasted loin of pork all served with traditional trimmings or

Lemon buttered fillet of salmon with new potatoes and fresh, seasonal vegetables

Strawberries with champagne cream or

French apple tart and ice cream or

Profiteroles with warmed fudge sauce

Coffee and mints

*choose one item from each course or add a £2.50 supplement for a pre-ordered choice

Silver

£35.00 per person

Prawn sundae on a bed of crisp leaves or

Trio of melon drizzled with a berry and port compote or

Duck and port pate, toasted crostini, herb salad and onion chutney

Supreme of chicken served with a wild mushroom, cream and white wine sauce or
Fillet of hake with a parmesan and herb crust, served on a pool of roasted tomato and
red pepper bisque

Both served with saute potatoes and fresh, seasonal vegetables or

Roast sirloin of beef with traditional trimmings

White chocolate cheesecake with a raspberry coulis or

Summer fruit pavlova or

Apple and black cherry crumble with pecan crust and creme anglaise

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Coffee and mints

*choose one item from each course or add a £2.50 supplement for a pre-ordered
choice

Gold

£39.50 per person

Beef tomato, buffalo mozzarella and basil salad or

Deep fried brie with a cranberry compote or

Mulligatawny soup with baby naan

Chicken ballentine- succulent breast of chicken filled with spinach and cream cheese
then wrapped in parma ham and served with a creamed spinach sauce or

fillets of seabass with a garlic butter and chilli sauce or

Breast of duck with a black cherry and kisch dressing

All served with a crushed anya potato and garlic cake and a selection of seasonal
vegetables

Strawberry roulade or

Lemon and passion fruit gateaux or

Rich chocolate torte with chantilly cream

Coffee and chocolates

*choose one item from each course or add a £3.00 supplement for a pre-ordered choice

Platinum

£47.50 per person

Prawn, smoked salmon and crevette salad or

Asparagus tips with garlic butter, crisped pancetta and parmesan shavings or

Individual baked camembert with continental breads for dipping and a red onion and port chutney

Slow roasted fillet of beef, served atop a duxelle of wild mushrooms and topped with crisp, golden puff pastry and served with a masala wine reduction or

Loin of monkfish on a pool of lobster bisque or

Rack of lamb with a red wine and redcurrant reduction

All served with dauphinoise potatoes and a selection of seasonal vegetables

An assiette of desserts- passion fruit torte, chocolate brownie cheesecake and a lemon tart or

Raspberry eton mess or

Sticky toffee pudding with creme anglaise

Coffee and chocolates

*choose one item from each course or add a £3.00 supplement for a pre-ordered choice

Vegetarians

Starters

Tomato soup **vf**

Leak and potato soup

Butternut squash and sweet potatoe soup

Vegetarian spring rolls

Tomato and mozeralla soup

Tomato and onion salad **vf**

Melon and berries **vf**

Mains

Goats cheese and red onion tart

Mediterranean wellington

Vegetarian toad in the hole

Stuffed pepper **vf**

Chilli and butterbean tart

Pea and aspagrus risotto **vf**

Loaded gourgette **vf**

Vf – vegan friendly

Children's menu 3 courses £15 (under 10)

Starters

Cheesy garlic bread

Chicken dippers

Carrot and cucumber sticks

Tomato soup

Melon

Mains

Sausage and mash

Tomato pasta

Chicken goujons, chips and peas

Scampi and chips

Fish fingers and chips

Margherita pizza

Desserts

Strawberries and ice-cream

Chocolate fudge cake

Ice-cream sundae

Banana split

Chocolate waffle and ice-cream