

# Banquet Menu

**These menus are suggestions only; Please do not hesitate to discuss any alternatives you may require.**

**The prices are from £26.50 per person 3 Course and £22.50 2 Course\***

**\*Some items may require a small supplement**

## HOT STARTERS

**Minestrone Soup with Parmesan Cheese**

**Cream of Tomato & Chive Soup**

**Cream of Green Pea and Ham Soup**

**Cream of Leek and Potato Soup**

**Deep Fried Mushrooms with Tartare Sauce**

**Deep Fried Brie with Raspberry Coulis**

## COLD STARTER

**Traditional Prawn Cocktail**

**Chicken Liver Pate**


**Melon with Parma Ham**

**Chicken Liver Pate**

**Melon and Orange Cocktail**

**Mozzarella, Tomato and Basil**





**Banquet Menu**



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**MAIN COURSES**

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**Roast Sirloin of Beef with Yorkshire Pudding +£4.00\***

**Roast Loin of Pork with Cider Sauce**

**Roast Chicken with Chasseur Sauce**

**Roast Leg of Lamb**

**Poached Salmon au Gratin**

**Fried Fillets of Plaice with Tartar Sauce**

**Grilled Salmon with Lemon and Parsley Butter**

**Poached Cod Bonne-Femme**

**Roast Turkey with Seasoning**



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**VEGETARIAN OPTIONS**

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**Vegetable Lasagna**

**Spicy Curried Vegetables with Rice**

**Baked sweet Peppers filled with Tomato Risotto**

**Mushroom Stroganoff**

**A SELECTION OF FRESH VEGETABLES AND POTATOES**

**Banquet Menu**

**DESSERTS**

**Red Cherry Cheesecake**

**Crème Caramel**

**Fresh Fruit Salad**

**Apple Pie & Cream**

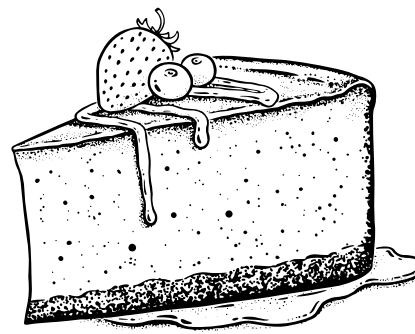
**Sherry Trifle**

**Peach Melba**

**Profiteroles with Hot Chocolate Sauce**

**Strawberry Pavlova**

**A selection of Cheese and Biscuits +£2.00**



**This menu is based a set menu of one starter one main course and one vegetarian option and one sweet...**

**For Example:**

**Deep Fried Goujons of Plaice served with Tartar Sauce**

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**Roast Sirloin Beef in Chasseur Sauce**

**Baked sweet Peppers filled with Tomato Risotto**

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**Selection of Fresh Vegetables**

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**Red Cherry Cheesecake**