

Banquet Menu

Please do not hesitate to discuss any alternatives you may require.
The prices are from £28.50 per person 3 Course and £24.50 2 Course*

*Some items may require a small supplement

When creating your banquet menu we suggest that you select a maximum of 3 starters, mains and desserts.

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 Pâté


Melon with Parma Ham

Smoked Salmon and Crab Mousse

Melon and Orange Cocktail

Mozzarella, Tomato and Basil





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MAIN COURSES



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



VEGETARIAN OPTIONS



Vegetable Lasagna

Spicy Curried Vegetables with Rice

Baked sweet Peppers filled with Tomato Risotto

Mushroom Stroganoff

A SELECTION OF FRESH VEGETABLES AND POTATOES

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DESSERTS

Red Cherry Cheesecake

Crème Caramel

Fresh Fruit Salad

Apple Pie & Cream

Sherry Trifle

Peach Melba

Profiteroles with Hot Chocolate Sauce

Eton Mess

A selection of Cheese and Biscuits +£2.00

