

EVENTS MENUS

Please select 1 menu for your whole party.

CANAPES

Warm Goats Cheese & Onion Marmalade Tartlet (V)	Tomato & Basil on Croutons (V)
Wild Mushroom & Tarragon Tartlet (V)	Filo Parcels filled with Mushrooms (V)
Tomato & Basil Brochette (V)	Duck Pancake with Soya Sauce
Cheese & Vegetable Tempura Skewer (V)	King Prawn & Pineapple Skewer
Deep Fried Mozzarella with Sweet Tomato Salsa (V)	Asparagus wrapped in Parma Ham
Hot Cheese Beignets (V)	Salmon with Dill Cream on Croutons
Spinach & Ricotta Roulade (V)	Chicken Liver Parfait & Orange on Crouton
Cherry Tomatoes filled with Cream Cheese & Chives (V)	Croque Monsieur
Mini Herb Tartlets (V)	Chicken Satay Skewer

Canapés are charged per person

Selection of 3 Canapés - £3.50 Selection of 4 Canapés - £4.50 Selection of 5 Canapés - £5.50

STARTERS

Cold starters

Seasonal Melon with Fruits of the Forest flavoured with Cassis (V)	£4.95
Melon & Strawberry Platter with Lemon Sorbet & Elderflower Syrup (V)	£5.25
Seasonal Melon, Forest Berries, Crème Fraiche & Mint (V)	£4.95
Plum Tomato & Mozzarella Salad with Basil Pesto & Pine Nuts (V)	£5.75
Salad of Bacon, Tomato, Avocado, Gruyere & Mange Tout with Dressed Leaves	£5.75
Chicken Liver Parfait, Onion Marmalade, Croutes & Dressed Leaves	£5.75
Smoked & Poached Salmon Timbale with Dill Mayonnaise	£6.75
Smoked Salmon Platter with Salsa Verdi & Cress	£6.50
Smoked Salmon, White Crab Meat & Tarragon Mayonnaise	£7.25
Thai Marinated Salmon with Sweet Chilli Sauce & Sour Cream	£6.25
King Prawn & Avocado Salad with Rocket	£5.95

Hot starters

Goats Cheese & Tapenade Tartlet with Honey & Mustard Dressing (V)	£5.25
Deep Fried Wedge of Brie, Homemade Cranberry Sauce & Dressed Leaves (V)	£5.25
Potted Mushrooms in a Garlic & Parsley Cream Sauce with a Crunchy Topping (V)	£5.25
Portobello Mushrooms topped with a Goat's Cheese Fondant (V)	£5.50
Wild Mushroom Risotto with Parmesan Shavings (V)	£5.50
Asparagus Risotto with Parma Ham & Pesto	£5.75
Warm Duck Leg Confit, Tangerine & Frisée Salad with an Orange Glaze	£5.50
Crispy Duck Confit with Red Onion Marmalade & Rocket	£5.50
Tempura King Prawns with Sweet Chilli Sauce & Dressed Leaves	£6.25
Cornish Crab Gratin with Mushroom, Cream & Gruyere Cheese	£6.25
Seared Cornish Scallops with Smoked Bacon & Spinach	£7.25
Seared Cornish Scallop Salad with Sweet Chilli, Sour Cream & Soft Herbs	£7.00

Soups

Cream of Leek & Potato with Parsley Cappuccino (V)	£4.75
Slow Roasted Tomato & Basil with Croutons (V)	£5.00
Cream of Wild Mushroom with Truffle Oil (V)	£5.75
Broccoli & Stilton with Toasted Almonds (V)	£5.50
Carrot, Orange & Coriander (V)	£4.75
Spicy Parsnip & Apple with a Parsnip Crisp (V)	£4.75
French Onion Soup with Toasted Cheese Croutes	£5.25
Provencale Fish Soup with French Bread Croutes & Aioli	£6.50

SORBETS

Select from:

Lemon, Mango, Champagne, Blackcurrant, Raspberry	£2.50
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MAIN COURSES

Meat

Braised Lamb Shank in Red Wine, Garlic & Herbs	£16.50
Traditional Roast Leg of Lamb, Mint Yorkshire Pudding & Redcurrant Gravy	£14.50
Pan Roasted Rump of Lamb, Red Onion Jam & Bordelaise Sauce	£15.50
Traditional Roast Loin of Pork, Sausage & Apricot Stuffing, Bramley Apple Sauce	£13.75
Pan Roasted Fillet of Pork, Honey & Mustard Cream Sauce	£15.50
Steak 'Au Poivre' Pan-Fried Beef Fillet in a Peppercorn & Brandy Sauce	£19.50
Pan-Fried Fillet of Beef, Wild Mushrooms, Spinach, Button Onions & Stilton	£20.25
Traditional Beef Wellington with Madeira Sauce	£20.50
Traditional Roast Topside of Beef, Yorkshire Pudding & Horseradish Cream	£15.00
Traditional Roast Sirloin of Beef, Yorkshire Pudding & Horseradish Cream	£16.50

Poultry

Chicken Supreme filled with Spinach & Mozzarella served on Tomato & Basil Coulis	£14.50
Traditional Roast Chicken, Bacon wrapped Chipolata Roll, Stuffing & Pan Gravy	£14.00
Thai Style Chicken Supreme, Oriental Vegetables, Bean shoots & Basmati Rice	£14.50
Chicken Chasseur with Chestnut Mushrooms, Shallots & White Wine	£14.75
Supreme of Chicken with Shallots & Coriander Cream Sauce	£13.75
Traditional Roast Farmhouse Turkey with Trimmings & Pan Roasted Gravy	£14.25
Gressingham Duck Breast, Roasted Plums & Orange Sauce	£18.50
Gressingham Duck Breast with Rich Berry & Cassis Sauce	£18.50

Fish

Pan-Fried Fillet of Cornish Sea Bass with Lemon Butter Sauce	£15.50
Pan-Fried Fillet of Cornish Sea Bass, Scallops & Lemon & Dill Butter Sauce	£18.50
Roast Fillet of Salmon with a Dill Cream Sauce	£14.50
Roast Fillet of Salmon with Lobster & Brandy Glaze	£15.50
Salmon En Croute stuffed with Spinach with a White Wine & Cream Sauce	£16.00
Baked Lemon Sole Fillets, Spinach & Mushroom filling, Tarragon & King Prawn Sauce	£16.00

Vegetarian

Sautéed Wild Mushroom & Spinach Risotto with fresh Parmesan and Toasted Pinenuts	£14.25
Mozzarella and Roasted Mediterranean Vegetable Wellington wrapped in Puff Pastry	£14.75
Asparagus & Stilton Tartlet with Walnut & Balsamic Dressing	£12.75
Spinach & Mushroom Lasagne	£12.75
Thai Vegetable Curry, Basmati Rice & Toasted Cashew Nuts	£12.75
Penne Pasta, Tomato & Basil Sauce & Roasted Mediterranean Vegetables	£13.25
Filo Parcels filled with Spicy Oriental Vegetables with a Sweet Chilli Glaze	£12.75
Baked Aubergine with Wild Mushrooms, Tomato & Gruyere Cheese	£13.50
Stuffed Roast Red Pepper with Spiced Rice	£12.75
Tartlet of Honey Roast Vegetables topped with Herbed Goats Cheese	£12.75

All of our Main Courses are served with Seasonal Vegetables and Potatoes

DESSERTS

Chocolate, Hazelnut & Cherry Brownie with Vanilla Ice Cream	£5.25
Profiteroles filled with Cream served with Chocolate Sauce	£5.00
Chocolate Cappuccino Tart with Thick Dairy Cream	£5.25
Walnut & Treacle Tart with Ice Cream	£5.25
Raspberry Shortbread with Raspberry Coulis	£5.75
Brandy Snap Basket filled with Fruit topped with Orange & Cointreau Ice Cream	£5.50
Fresh Fruit Salad with Cream	£5.00
Vanilla Crème Brulee, Berries & Shortbread	£5.50
Traditional Bread & Butter Pudding with Vanilla Custard	£5.00
Sticky Toffee Pudding, Hot Butterscotch Sauce & Cream	£5.25
Apple & Berry Crumble with Vanilla Custard	£5.00
Bramley Apple Pie & Cream	£5.50
Lemon Syllabub with Raspberry Coulis	£5.25
Glazed Lemon Tart	£5.50
Lemon Cheesecake on an Almond Biscuit Base with Raspberry Coulis	£5.25

CHEESE

A Selection of British Cheese, Homemade Chutney with Biscuits, Celery & Grapes	£5.75
British Cheese Platter 'Serves 10'	£37.50

COFFEE

Coffee with Cream	£2.00
Coffee with Cream & Chocolate Mints	£2.50
Coffee with Cream & Handmade Truffles	£2.75