

EVENTS MENUS

Please select 1 menu for your whole party.

Should you wish to give your guests a choice the following supplements will apply:

2 dishes per course - £2.00 per person

3 dishes per course - £3.00 per person

CANAPES

Warm Goats Cheese & Red Onion Tartlets (V)
Duck, Beanshoot & Hoisin Pancake
Deep Fried Brie with Cranberry Sauce (V)
Salmon with Dill Cream on Croutons
Cherry Tomatoes filled with Cream Cheese & Chives (V)

Filo Parcels filled with Creamy Mushrooms (V)
King Prawn & Pineapple Tempura Skewer
Mini Potato Skin with Bacon & Avocado
Chicken Liver Parfait & Chutney on Croute
Baked Apricot, Rosemary & Cured Ham Skewer

Canapés are charged per person

Selection of 3 Canapés - £5.00 Selection of 4 Canapés - £6.00 Selection of 5 Canapés - £7.00

AMUSE BOUCHE

A tasty pre-starter served in a demitasse cup - £2.75 per person

Leek & Potato Cappuccino garnished with Chives (V)
Asparagus with Lemon Crème Fraiche (V)
Potato & Blue Cheese with Garlic Croutes (V)

Tomato & Basil Soup (V)
Chilled Gazpacho (V)
Wild Mushroom with Truffle Oil (V)

STARTERS

Cold starters

Melon & Strawberry Platter with Lemon Sorbet & Elderflower Syrup (V)	£6.25
Seasonal Melon with Fruits of the Forest flavoured with Cassis (V)	£6.00
Seasonal Melon with Fruits of the Forest, Crème Fraiche & Mint (V)	£5.75
Plum Tomato & Mozzarella Salad with Basil Pesto & Pine Nuts (V)	£6.25
Salad of Bacon, Tomato, Avocado, Gruyere & Mange Tout with Dressed Leaves	£5.95
Chicken Liver Parfait with Onion Marmalade, Croutes & Dressed Leaves	£5.95
Smoked & Poached Salmon Timbale with Lemon Crème Fraiche	£6.95
Smoked Salmon & Prawn Platter with Rocket & Dill Mayonnaise	£7.25
Smoked Salmon & White Crab Meat with Tarragon Mayonnaise	£7.75
Thai Marinated Salmon with Sweet Chilli Sauce & Sour Cream	£6.75
King Prawn & Avocado Salad with Marie Rose Sauce	£6.50

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Hot starters

Goats Cheese & Tapenade Tartlet with Honey & Mustard Dressing (V)	£6.25
Deep Fried Wedge of Brie with Homemade Cranberry Sauce & Dressed Leaves (V)	£6.25
Potted Mushrooms in a Garlic & Parsley Cream Sauce with a Crunchy Topping (V)	£5.75
Portobello Mushroom topped with a Goat's Cheese Fondant (V)	£5.75
Wild Mushroom Risotto with Rocket & Herb Oil (V)	£6.75
Asparagus Risotto with Parma Ham & Pesto	£6.25
Warm Duck Leg Confit with Tangerine & Frisse Salad with an Orange Glaze	£6.25
Crispy Duck Confit with Red Onion Marmalade & Rocket	£6.25
Tempura King Prawns with Sweet Chilli Sauce & Dressed Leaves	£6.75
Cornish Crab Gratin with Mushroom, Cream & Gruyere Cheese	£7.50
Seared Cornish Scallops with Smoked Bacon & Spinach	£8.75
Seared Cornish Scallop Salad with Sweet Chilli, Sour Cream & Soft Herbs	£8.75

Soups

Cream of Leek & Potato with Parsley Cappuccino (V)	£5.50
Slow Roasted Tomato & Basil with Croutons (V)	£5.50
Cream of Wild Mushroom with Truffle Oil (V)	£6.25
Broccoli & Stilton with Toasted Almonds (V)	£5.75
Carrot, Orange & Coriander (V)	£5.50
Spicy Parsnip & Apple with a Parsnip Crisp (V)	£5.50
French Onion Soup with Toasted Cheese Croutes	£5.75
Provencale Fish Soup with French Bread Croute & Aioli	£6.75

SORBET COURSE

Select from:

Lemon, Mango, Champagne, Blackcurrant, Raspberry	£2.75
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MAIN COURSES

Meat

Roast Rack of Lamb with a Red Currant & Mint Jus	£17.75
Braised Lamb Shank in Red Wine, Garlic & Herbs	£17.75
Traditional Roast Leg of Lamb with Mint Yorkshire Pudding & Pan Gravy	£15.75
Honey Glazed Rump of Lamb with a Bordelaise Sauce	£16.50
Traditional Roast Loin of Pork with Bramley Apple Sauce & Pan Gravy	£15.75
Pan Roasted Fillet of Pork with Honey & Mustard Cream Sauce	£16.75
Pan-Fried Beef Fillet in a Peppercorn & Brandy Sauce	£24.50

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Meat Cont'd...

Pan-Fried Fillet of Beef with Wild Mushrooms & Red Wine Jus	£25.50
Traditional Beef Wellington with Madeira Sauce	£26.50
Traditional Roast Sirloin of Beef with Yorkshire Pudding & Horseradish Cream	£18.50
Traditional Roast Topside of Beef with Yorkshire Pudding & Horseradish Cream	£16.50

Poultry

Chicken Supreme filled with Spinach & Mozzarella served on Tomato & Basil Coulis	£16.50
Traditional Roast Chicken with Bacon wrapped Chipolata Roll, Stuffing & Pan Gravy	£16.50
Chicken Chasseur with Chestnut Mushrooms, Shallots & White Wine	£16.25
Supreme of Chicken with Shallots & Coriander Cream Sauce	£16.25
Traditional Roast Farmhouse Turkey with Bacon wrapped Chipolata, Stuffing & Pan Gravy	£15.75
Gressingham Duck Breast with Roasted Plums & Orange Sauce	£19.50
Gressingham Duck Breast with Rich Berry & Cassis Sauce	£19.75

Fish

Pan-Fried Fillet of Cornish Sea Bass with Prawn & Tarragon	£16.25
Pan-Fried Fillet of Cornish Sea Bass with Scallops & Lemon & Dill Butter Sauce	£20.50
Roast Fillet of Salmon with Sun-Dried Tomatoes, Olives & Rocket	£17.50
Roast Fillet of Salmon with Lobster & Brandy Glaze	£18.50
Salmon En Crouete with Spinach & Ricotta on Creamed Leeks	£17.50
Baked Lemon Sole Fillets with Spinach & Mushroom filling, King Prawn & Tarragon Sauce	£19.25

Vegetarian

Wild Mushroom & Spinach Risotto with fresh Rocket & Herb Oil	£15.50
Mozzarella and Roasted Mediterranean Vegetable Wellington wrapped in Puff Pastry	£15.50
Butternut Squash & Stilton Tart with Apple, Walnut & Onion Marmalade Salad	£15.50
Creamed Leek, Spinach & Mushroom Lasagne with Garlic Ciabatta & Dressed Leaves	£14.25
Mild Vegetable Curry with Basmati Rice & Toasted Cashew Nuts	£13.75
Pasta Shells in a Tomato & Basil Sauce & Roasted Mediterranean Vegetables	£14.50
Filo Parcels filled with Spicy Oriental Vegetables with a Sweet Chilli Glaze	£14.50
Baked Aubergine with Wild Mushrooms, Tomato & Gruyere Cheese	£14.75
Stuffed Roast Red Pepper with Spiced Rice	£13.75

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

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DESSERTS

Chocolate, Hazelnut & Cherry Brownie with Vanilla Ice Cream	£5.75
Profiteroles with Chantilly Cream served with Chocolate Sauce	£5.75
Chocolate Cappuccino Tart with Cream	£6.25
Warm Treacle Tart with Clotted Cream Ice Cream	£6.25
Meringue Nest filled with Raspberries, Pistachio Nuts & Vanilla Ice Cream	£5.75
Raspberry Shortbread Stack with Clotted Cream & Raspberry Coulis	£5.95
Brandy Snap Basket with Fresh Fruit & Mango Sorbet	£5.75
Fresh Fruit Salad with Greek Yogurt	£5.75
Vanilla Crème Brulee with Berries & Homemade Shortbread	£5.75
Traditional Bread & Butter Pudding with Vanilla Custard	£5.75
Sticky Toffee Pudding with Butterscotch Sauce & Vanilla Ice Cream	£5.75
Apple & Berry Crumble with Vanilla Custard	£5.75
Bramley Apple Pie with Clotted Cream	£6.75
Lemon Syllabub with Raspberry Coulis & Homemade Shortbread	£5.95
Glazed Lemon Tart with Raspberry Compote & Whipped Cream	£6.25
Lemon Cheesecake with Warm Cherry Compote	£6.25
A Selection of Ice-Creams	£5.75

(All of our Desserts are Homemade on the Premises; our Ice-Creams are supplied by Marshfield Farms)

CHEESE

A Selection of British Cheese, Homemade Chutney, Grapes & Biscuits	£7.25
British Cheese Platter 'Serves 10'	£49.50

COFFEE

Coffee with Cream	£2.75
Coffee with Cream & Chocolate Mints	£3.00
Coffee with Cream & Handmade Truffles	£3.75