

BANQUETING SELECTOR

Minimum numbers required please enquire

Starters

Chilled fresh fruit cocktail served with pineapple, kiwi fruit and orange segments, laced with a dry vermouth and passion fruit syrup £4.95

Hot puff pastry case, filled with soft onions, topped with layers of sliced tomatoes, glazed with a hot butter sauce, flavoured with tarragon £4.95

Smooth liver pate, served with a tangy redcurrant, port and orange flavoured sauce with melba toast £4.95

Basket of melon, filled with seasonal fruit compote and coated with a rich cherry brandy syrup £4.95

Warmed asparagus tips and baby corn, set on a bed of leaves, topped with balsamic vinegar and strips of smoked salmon £7.95

Button mushrooms, in a light cream and stilton sauce, served in a warm pastry vol au vent £5.50

Soups

Rich onion soup, flavoured with chicken and herbs, laced with cream and served with croutons £4.50

Lobster bisque, a rich creamy soup, laced with brandy, topped with a swirl of cream and cheese straws £6.95

Clear vegetable broth: served with small herb dumplings and chopped parsley £4.50

Courgette and tomato soup, blended with cream and walnuts, flavoured with fresh basil and parsley £4.95

Potato and watercress soup, finished with cream, served with croutons £4.50

Sorbet blackcurrant, champagne or lemon £4.25

Fish Course

Darne of salmon grilled with a fresh herb butter £7.75

Fresh plaice fillet with a duxelle of mushroom and prawns, coated with a creamy white wine sauce with rich tomato concasse £7.95

Main Course

Roast sirloin of beef chasseur tenderly cooked, accompanied by a red wine, mushroom and tomato sauce £13.25

Roast topside of beef accompanied by Yorkshire pudding and a roast gravy £12.25

Roast chicken with a bacon roll, sage and onion stuffing £11.50

Supreme of chicken forestiere garnished with diced mushrooms, onions and lardons of bacon in a red wine sauce £11.95

Individual beef Wellington: prime beef fillet wrapped in bacon, topped with liver pate and encased in puff pastry, baked and served with a rich Madeira sauce £19.95

Salmon fillet grilled or poached, served with whole prawns and julienne of vegetables, topped with creamy parsley butter £13.95

Saddle of lamb boned and stuffed with garlic, roasted and served with minced fruit and savoury stuffing, with a light jus roti £14.95

Whole gammon honey roasted with cinnamon, brown sugar and cloves, served with fresh pineapple and a rich piquant flavoured sauce £12.95

Vegetarian

Brie and broccoli Pithivier: florets of broccoli and brie bound together in a puff pastry case, topped with a herb and cream sauce £10.95

Tempura vegetables: deep fried in a spicy batter, served with a sweet honey glaze and oyster sauce dressing £10.95

Button mushrooms: sautéed with paprika, onions and cream, laced with brandy and served with a rice timbale £10.95

Vegetable lasagne: layers of courgette, parsnips, beans, carrots, broccoli and spinach flavoured pasta, topped with a light cheese sauce and glazed £9.25

All served with roast and new potatoes and a panache of vegetables £3.95

Sweets

Deliciously hot bramley apple pie, served with whipped Chantilly cream £4.95

Profiteroles with hot chocolate sauce: chocolate choux pastry balls, filled with cream £4.95

Blackcurrant mousse: set on a bed of coulis, served with whipped cream £4.75

Fruits of the forest slice, served with a fruit coulis and freshly whipped cream £5.50

Toffee and pecan cheesecake £4.95

Selection of Continental and English cheeses, served with celery, grapes and biscuits £4.95

Coffee and mints £2.45

Coffee and petits fours £3.95