



## Menu Options

### Menu A

#### Homemade Soup of the Day

Any one of the following:

Red pepper, tomato and basil

Leek and potato

Cream of vegetable

Minestrone

Carrot and coriander

Cream of mushroom

Cream of chicken and asparagus

Carrot and lentil

---

#### Succulent Breast of Chicken Pan-Fried in a Sauce of your Choice:

(Tomato and basil)

(Cream, white wine and mushrooms)

---

#### Profiteroles filled with Fresh Cream served with Warm Chocolate Sauce\*

or

#### Apple Pie with Fresh Custard\*

---

Tea, Coffee and Mints

**£17.95 pp**



### Menu B

#### Crêpe

A fine crêpe filled with button mushrooms, peppers and spinach cooked in a light cream sauce topped with cheese and oven baked

or

#### Tower of Melon

Seasonal melon and pineapple surrounded with an array of fresh fruits served with a raspberry and mango coulis

---

#### Succulent Breast of Chicken Pan-Fried served with a Sauce of your Choice

(Bacon, golden shallots, mushrooms and tarragon sauce)

(Tomato and basil)

(Cream, white wine and mushrooms)

or

#### Fresh Fillet of Salmon Oven Baked and served with a Cream, Avocado and Prawn Sauce

or

#### Stuffed Peppers

Roasted peppers filled with roasted vegetables accompanied with basmati rice and a provencale sauce

---

#### White Chocolate and Raspberry Torte\*

or

#### Fresh Fruit Salad with Cointreau Syrup\*

---

Tea, Coffee and Mints

**£20.95 pp**



## Menu C

### Homemade Paté

Chicken liver paté flavoured with fresh herbs served with crisp leaves and Cumberland sauce and Melba toast  
or

### Caesar Salad

Cos lettuce, bacon, garlic, croutons, parmesan shavings and cherry tomatoes and char-grilled chicken  
or

### Crêpe

A fine crêpe filled with button mushrooms, peppers and spinach cooked in a light cream sauce topped with cheese and oven baked

---

### Lemon and Ginger Salmon

Lemon and ginger baked fillet of salmon served with butter noodles  
or

### Traditional Roast Beef

Tender roast sirloin of beef served with Yorkshire pudding, gravy and roast potatoes  
or

### Succulent Breast of Chicken Pan-Fried served with a Sauce of Your Choice

(Bacon, golden shallots, mushrooms and tarragon sauce)  
(Tomato and basil)  
(Cream, white wine and mushrooms)

---

### Tia Maria Glaze Cheesecake\*

Or

### Luxury Homemade Bread and Butter Pudding\*

Tea, Coffee and Mints

**£22.95 pp**

\* Other dessert choices are available.

- Decorations and entertainment can be arranged upon request.
- An overall discount can be given to parties who all order the same starters, mains and desserts (excluding set menu A).
- Some dishes may contain nuts and small bones.
- Some dishes can be substituted for one another but this will alter the overall price.
- Special dietary requirements can be met.
- Group pre-orders need to be ordered 5 days prior to the event.
- Silver cake stand and knife can be provided.
- All prices are inclusive of VAT.

## Menu D

### Homemade Soup of the Day

(Please choose from menu A soup's)

or

### Seafood Medley

Smoked salmon, prawns and crabmeat served on a cushion of mixed leaves drizzled with a mixed herb dressing and accompanied with sweet potato crisps

or

### Filo Pastry Basket

Filled with caramelized onions, cherry tomatoes and oyster mushrooms topped with goats cheese baked in the oven, accompanied with a sweet pepper and cream sauce

or

### Homemade Paté

Chicken liver paté flavoured with fresh herbs served with crisp leaves and Cumberland sauce and Melba toast

---

### Steak Diane

Sirloin steak pan fried with mushrooms, onions and French mustard flamed in brandy finished with cream  
or

### Roasted Half of Duck

(bones removed)

Served on a bed of bok choy and wilted spinach with an orange and cranberry sauce

or

### Parma Chicken

Breast of chicken filled with goats cheese and wrapped in Parma ham and Savoy cabbage

or

### Seabass

Seared fillets of seabass cooked with white wine and lemon juice resting on a cushion of leeks, peas and lettuce

---

### Selection of Cheeses\*

A red Leicester, Edam, Brie and Stilton all served with biscuits, grapes and celery

or

### Choux Pastry Swans\*

Filled with Crème Pâtissière & fresh cream topped with a strawberry

Tea, Coffee and Mints

**£25.95 pp**