

MENUS FOR HOT MEALS AND BANQUETS

Our range of menus allow you complete flexibility in choosing your ideal Menu.

The selection of starters, main course and desserts allow you to make your function unique. You may choose as many courses and combinations as you wish, to obtain an overall price per head for your menu, simply add the value of each course from the pricing sheet attached. **Coffee and mints are included in the price.** If you have a favourite dish not listed, please ask for a quotation.

If you would like us to help you choose your menu we will be happy to discuss options with you.

Included in the Package Price Are:....

Crockery, Cutlery, Linen Tablecloths, Serviettes, Chocolate mints,
Laying up of tables to your requirements,
The uniformed staff and service of your meal
(service of drinks where applicable)
We Only Supply Glassware if we are providing the Wines/Drinks

STARTER COURSES

Chefs Homemade Soup of your Choice
Examples: Winter Vegetable, Cream of Vegetable, Tomato and Basil,
Minestrone, Leek and Potato, Wild Mushroom, Broccoli and Stilton, Asparagus etc.

All served with Fresh Baked Roll and Butter.

PATE AND TERRINES

Chicken Liver and Wild Mushroom Pate

Duck and Orange Pate

Brussels Pate

Pate Ardennes with Plums and Brandy

Pork, Apple and Calvados Pate

Wild Boar Pate

Chicken Liver Parfait

Pork, Chicken and Apricot Terrine

Italianne Chargrilled Vegetable Terrine

FISH STARTERS

Cold Fresh Scotch Poached Salmon
With mixed leaf salad and lemon and fresh chive sauce

Scotch Poached Salmon and Prawns
On a bed of crisp leaves with Marie rose sauce with a hint of brandy

Finest Scotch Smoked Salmon
*With granary bread and butter, lemon wedges and roquette leaf salad
With lemon zest and dill dressing*

Finest Scotch Smoked Salmon with Avocado Salsa
*Set upon a bed of continental leaves and an avocado salsa.
Served with freshly baked granary bread.*

Succulent Prawn and Apple Salad
With mixed leaves and Marie Rose Sauce

Fresh Mango and Prawn Salad
On a bed of crisp leaves with a lemon and chive mayonnaise

Duo of Smoked Fish
Smoked mackerel and trout with a horseradish and potato salad with mixed leaves

Poached Salmon Mousse
With mixed leaves and fresh granary knotted roll

Smoked Salmon and Monkfish Terrine
With mixed leaf salad and lemon wedges

Crab Terrine with Thai spices and Lemongrass
With mixed leaf salad and lemon wedges

Seafood Assiette
*Scotch salmon, prawns, smoked mackerel and ribbons of smoked salmon garnished
With a greenlip mussel*

Parmesan Cheese Basket filled with Succulent Prawns
Dressed with Lemon and Chive sauce

STARTERS

Half Chilled Galia Melon filled with
Exotic Fruits and set upon a pool of Raspberry Coulis

Half Chilled Ogen Melon filled with
Forest Fruits dressed with Port with a pool of Mango Coulis

Half Chilled Galia Melon Filled with Succulent Prawns
Topped with a Marie Rose Sauce and a sprig of fresh dill

Fan of Chilled Galia Melon
with a pool of mango coulis

Trio of Melon
*Ogen, Charentais and Water Melon
With exotic fruit coulis*

Fan of Galia Melon with Smoked Ham
And port and redcurrant coulis

Exotic Fruit Medley
*Star fruit, mango, kiwi, water melon, pineapple,
black grapes, with rum syrup*

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Duck and Orange Salad  
*Thinly sliced Gressingham duck breast with Orange  
Segments and redcurrant vinaigrette*

Caesar Salad  
*Classic Caesar salad with anchovy fillets  
and croutons, kos lettuce and Caesar dressing*

Smoked Chicken and Bacon Salad  
*With continental leaves, herb croutons and dressed with balsamic vinegar*

**All Starter are accompanied with a Bread Roll and Butter.**

## MAIN COURSES

All main courses meats or fish are silver served and are accompanied with fresh market vegetables and potatoes served "Family Service" ,for guests to help themselves to exactly what they would like. Alternatively vegetables and potatoes can also be silver served if required.

### BEEF

The following cuts of mature English Beef are available:  
Topside, Sirloin or Fillet

Sirloin or Fillet Available at Extra Cost

Roast English Topside of Beef with Yorkshire Pudding  
*And rich roast gravy*

Alternatively Available with your choice of sauce:

Burgundy and Woodland Mushroom  
Highland Whisky and Peppercorn  
Claret and Glazed Shallots  
Wild Mushroom Drambuie and Cream

Individual Beef Wellington  
*Made with fillet steak topped with a mushroom duxelle and wrapped in pastry.  
Served with a rich red wine sauce*

### LAMB

Either English or Welsh depending on Availability

The Following Lamb Cuts Are Available:

Boneless Leg of Slow Roasted Lamb  
Rack of Lamb with Garlic and Herb Crust  
Trio of Lamb Noisettes  
Saddle of Lamb either plain or stuffed with a Rosemary and Garlic Farce

All Cuts Available with the Roast Pan Gravy or the Following Sauces:

Redcurrant and Port Glazed Shallots  
Sherry and Thyme  
Burgundy, Fresh Mint and Shallot  
Red Wine and Fresh Rosemary

## MAIN COURSES

### CHICKEN

All our Chicken is Fresh English produce

Traditional Roast Breast of Chicken  
*With chipolata sausage, stuffing and rich roast gravy*

Supreme of Chicken  
Served with your choice of sauce:

White Wine, Cream and Tarragon  
Asparagus and Chardonnay finished with Cream  
Burgundy with Smoked Bacon and Shallots  
Italian Roasted Tomato and fresh torn Basil  
Red Wine and Mushroom with a hint of Dijon Mustard

### SPECIALITY CHICKEN

Chicken Breast Coated in a White Wine Sauce  
*Infused with roasted red peppers and finished with a dice of  
Smoked Bacon*

Chicken Itallienne  
*Chicken breast filled with torn basil leaves and mozzarella cheese,  
Wrapped in bacon served with a tomato and red wine sauce*

Chicken Chardonnay  
*Chicken breast lined with Asparagus and Somerset brie, coated in a  
chardonnay and tarragon sauce*

Chicken Breast filled with Pan Fried Leeks  
*Coated in a cream wine sauce*

Chicken Breast filled with Baby Spinach Leaves and Shropshire Blue Cheese  
*With a white wine and fresh chive sauce*

Chicken Montagnarde  
*Chicken Breast with a julienne of ham and a fresh Asparagus sauce  
With cream and White wine*

Chicken Breast filled with a Mousseline of Roquefort  
Raisin, Spring Onion and Chive, coated in a Red Wine Sauce

**All Served with Fresh Market Vegetables and Potatoes**

## MAIN COURSES

### ENGLISH PORK

Traditional Slowly Roasted Loin of Pork  
Served with sage and onion stuffing, crackling and roast gravy

Loin of English Pork Also Available with the following Sauces:

Caramelised Apples, Cider and Tarragon  
Wild Mushrooms, fresh thyme, black pepper and cream  
Dijon Mustard and fresh tarragon finished with Cream  
Caramelised Apples and Calvados

Loin of Yewdale Pork  
Loin of Pork marinated in garlic, herbs and peach juice  
Served with peaches and a sherry and thyme sauce

### TURKEY

Traditional Succulent Roast Turkey  
Served with stuffing, sausage wrapped in bacon and roast gravy

### DUCK

Individual Breast of Gressingham Duck  
Served with Either:

Brandy and Glazed Black Cherries  
Orange Segments, Redcurrant and Grand Marnier sauce  
Honey and Brandy with Fresh Tarragon  
Dressed with Raspberries and Claret sauce  
Braised Red Onion and Port

**All Served with Fresh Market Vegetables and Potatoes**

If you would like a particular Favourite Not  
In Our Menus please ring our Office for a Quotation

## MAIN COURSES

### SALMON

Poached Salmon Supreme  
With a sauce of your choice:

Lemon and Chive  
Lime and Coriander  
Champagne and Pink Peppercorn  
Pan Fried Leeks with Cream and Wine  
White Wine and Asparagus  
Fresh Lime and Dill  
White Wine, Tomato and Roasted Red Peppers

Salmon and Filo Purse  
*Finest Scotch Salmon topped with a julienne of vegetables and wrapped in filo pastry with a choice of sauce from the list above*

Salmon and Spinach Delice  
*Scotch salmon filled with baby spinach leaves and coated in cream and dill sauce*

Salmon and Leek Delice  
*Scotch poached salmon filled with pan fried leeks with a Vermouth and chive sauce*

Other Fish Main Courses Are Available  
Details and Prices Available on Request.  
e.g Plaice, Sole, Haddock, Cod, Sea Bass etc.

### VEGETARIANS

Leek and Gruyere Cheese Parcel  
Vegetable and Pasta Bake  
Vegetable Lasagne  
Vegetable Crumble  
Goats Cheese and Spinach Bread and Butter Pudding  
Mushroom Stroganoff  
Broccoli and Pasta Bake  
Vegetable Curry  
Roasted Peppers filled with Vegetable Risotto  
Wild Mushroom Risotto  
Vegetable and Cheese Wellington

**All Served with Fresh Market Vegetables and Potatoes**

## DESSERTS SELECTION

Traditional Baked Deep Fill Apple Pie

Strawberry Cheesecake  
With fresh cream and strawberry coulis

Lemon Meringue Pie

Pyramid of Profiteroles  
With chocolate sauce

Tarte au Citron

Belgian Chocolate Roulade with Chocolate sauce

Strawberries and Cream  
(subject to season)

Belgian Chocolate Fudge Cake

Fresh Fruit Salad

Deep Dish Caramel and Apple Pie

Raspberry, Mascarpone and Lemon gateaux

Cappuccino Gateaux with Baileys Cream

Toffee Crunch Pie with Butterscotch Sauce

Banoffee and Cream Pie

Cranekin  
Raspberries folded into whisky enhanced cream and  
Honey topped with toasted oats.

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English Cheeses and Biscuits
*Featuring Mature Cheddar, Stilton and Somerset Brie
With celery and grapes*

DELUXE DESSERTS FOR THAT SPECIAL OCCASION

Individual Normandy Apple Tarte
Glazed apple tarte with vanilla and cinnamon cream

Chocolate and Morello Torte

Individual Lemon and Lime Bavarois

Individual Milk and White Chocolate Torte
With liqueur cream

Individual Forest Fruit Cheesecake

Individual Chocolate and Mint Truffle Torte
With chocolate sauce

Individual Tarte au Citron
With fresh cream and raspberry coulis

Individual Butterscotch and Honeycomb Cheesecake
With fresh cream and butterscotch sauce

Individual Strawberry and White Chocolate Charlotte

Individual Summer Fruit Tart with Vanilla Cream

Individual Cappuccino Truffle with Baileys Cream

Individual Seville Orange Cheesecake with Cointreau Cream

Trio of Chocolate Truffle Torte

Individual Banana and Toffee Tart with Caramel Sauce

Individual Chocolate Maltese Torte
With Honeycomb

Irish Cream Truffle Torte with Liqueur Cream

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English Cheeses and Biscuits  
*Featuring Mature Cheddar, Stilton and Somerset Brie  
With celery and grapes*