

# Function Menu Selector

## Reception Drinks (Prices are per glass)

Sherry – Sweet / Medium / Dry £3.50

Kir White Wine £4.90

Kir Royal with Champagne £8.80

Bucks Fizz with Sparkling Wine £4.30

Bucks Fizz with Champagne £8.25

Mulled Wine £5.50

Pimms £5.50

Mineral Water – Still or Sparkling per bottle £3.60

Jugs of Orange Juice £10.00

Jugs of Fruit Cup £11.00

## Starters £7.00

Leek & Potato Soup

Minestrone Soup with Parmesan

Fresh Tomato & Basil Soup

Cream of Onion Soup

Pea & Ham Soup

Butternut Squash, Smoked Paprika & Coconut Soup

Red Pepper Soup with Lime & Marjoram

Chicken, Lemongrass & Ginger Soup

## Starters £9.00

Smooth Chicken Liver Pate with Apricot & Pear Chutney

Smoked Salmon Mousse

Melon served with Passion Fruit Sorbet & Orange Syrup

Melon Pearls with Forest Fruits Marinated in Port

Melon Served with Prawns topped with Marie Rose Sauce

Melon & Mango Slices with Raspberries & Fruit Coulis

Ham Hock Terrine with Mango Chutney

Avocado, Melon & Prawn Salad with Marie Rose Sauce

Avocado & Smoked Chicken Salad with Basil Vinaigrette

Strips of Smoked Chicken & Asparagus Tips on a leaf Salad with Lemon Dressing

Melon Slices with Parma Ham

Prawn Cocktail with Marie Rose Sauce

Toasted Goats Cheese on Beetroot with Walnuts on a Mixed Leaf Salad

Sauté Wild Mushrooms in a Cream Sauce served in a Puff Pastry Casket

Potato Pancake with Smoked Salmon & Crème Fraiche

Thai Crab Cakes with Pumpkin Seed Salsa

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## Main Courses £21.95

Breast of Chicken with Asparagus served with a Sherry Cream Sauce  
Breast of Chicken pan-fried with a Basil Pesto Cream Sauce  
Breast of Chicken stuffed with Roasted Red Pepper Mousse served with Baby *Onion &*  
Tarragon Sauce  
Fillet of Pork stuffed with Mushrooms & Shallots wrapped in Parma Ham with a Sage & Apple  
Sauce  
Breast of Duck served with Shallots flamed in Brandy and finished in a Pepper Cream Sauce  
Assorted Cold Meats, New Potatoes & Salad  
Rump of Lamb with a Mint Gravy

## Premium Main Courses £27.95

Boned Loin of Lamb Noisettes pan-fried with Wild Mushrooms served in a Sage & Madeira  
Sauce  
Medallions of Beef sautéed with three types of Mushrooms served with Madeira Sauce  
Venison sautéed in Butter served with Blackcurrant Sauce  
Fillet Steak Maitre d'hôtel  
Fillet of Beef Wellington (£3.50 supplement)  
Sirloin Steak Garni

## Roasts £24.50

Rib of Scottish Beef with Roast Jus, Yorkshire Pudding & Horseradish Sauce  
Loin of English Pork served with Apple Sauce  
Leg of English lamb studded with Rosemary served with Mint Sauce  
Rack of Lamb roasted pink & topped with a Herb Crust served with Redcurrant Sauce  
Roast Turkey with Chipolata and Stuffing

All main courses include one choice fresh vegetable and potato. Additional choice of vegetable  
or potato £3.50

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## Fish Course (Intermediate £12.50 / Main Course £23.50)

Salmon & Crab Fishcakes in a Lemon Butter Sauce  
Salmon Baked in Breadcrumbs served with a Tarragon Cream Sauce  
Sole & Salmon Slices served with a Lemon Butter Sauce  
Seabream with a Warm Salad of Beetroot & Onion

## Premium Fish Course (Intermediate £15.50 / Main Course £28.50)

Cod with a Parsley Cream Sauce  
Poached Fillet of Monkfish in a Cream Lobster Sauce with Parmesan  
Sea Bass Sautéed with Herbs in a Riesling Butter Sauce  
Lobster Thermidor & Hollandaise Sauce  
(Supplement £3.50 Intermediate / £6.00 Main Course)

## Vegetarian Dishes £16.95

Cannelloni of Aubergine & Spinach with a Pesto Cream Sauce  
Wild Mushroom & Goats Cheese Strudel with a Mushroom Cream Sauce  
Brie & Caramelised Onion Parcel with a Pesto Cream Sauce  
Vegetable Lasagne with Crisp Green Salad  
Asparagus & Pea Risotto  
Vegetable Pave with Spinach & a Tomato Sauce  
Tempura vegetables with Sweet Chilli Sauce

## Desserts £6.95

Pecan Toffee Sponge Roulade with Toffee Sauce  
Strawberry Meringue Roulade with Fresh Fruit Coulis  
Lemon Meringue Pie  
Apple & Cinnamon Pie with Cream  
Tarte Tatin of Plums or Apple with Amaretto Crème Fraiche  
Chocolate Profiteroles with Hot Chocolate Sauce  
Lemon Tart served with Crème Fraiche  
Sticky Toffee Pudding with Toffee Sauce  
White Chocolate & Raspberry Flummery  
Selection of Sorbets in a Brandy Snap Basket  
Selection of Ice Cream in a Brandy Snap Basket  
Selection of English & Continental Cheese (£3.00 Supplement)

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# Premium Buffet Selector

(minimum order of 25 guests)

Mini Beef Burgers

Selection of Sliced Meats – Honey Roast Ham / Roast Turkey / Roast Beef

Cold Poached Salmon

Filet of Beef Stroganoff

Lamb Hotpot

Pasta Bolognese

Mushroom Risotto

Stir-fried Vegetables

Goujons of Chicken or Fish

Pasta Carbonara

Tandoori Chicken

Fisherman's Pie

Spicy Aubergine

Beef or Vegetable Lasagne

Choice of Salad – Mixed Leaf with Raspberry Vinaigrette / Tomato, Cucumber & Coriander

Salad with Lime Dressing / Coleslaw

Jacket Potatoes

Hot New Potatoes

Potatoes au Gratin

Saffron Rice / Steamed Rice / Basmati Rice

Strawberry Mousse with Fruit Coulis

Tart au Citron with crème fraiche

Chocolate Profiteroles

Selection of Mini Desserts (Passion Fruit Cheesecake, Raspberry Flummery, Chocolate Delice)

Apple Tart Tatin with Clotted Cream

**Select any 5 Items for £24.85 per person**

**Select any 7 Items for £33.25 per person**

**Select any 10 Items for £45.35 per person**

**Additional Buffet Items £5.45 each per person**