

Starters

Melon Fantasia

A fan of seasonal melon garnished with exotic fruit, with a duo of fruit coulis.

Chefs Homemade Soup

A selection of homemade soups are available upon request.

Homemade Chicken Terrine

Chicken and duck liver pate on crisp salad, garnished with red onions served with Cumberland sauce and Melba toast.

Caesar Salad

Romaine lettuce tossed with a classic Caesar dressing and topped with garlic croutons, cherry tomatoes and shavings of Parmesan cheese.

Seafood Avocado

Slices of avocado with prawns and pink grapefruit segments topped with cottage cheese and raspberry oil dressing.

Goats Cheese Salad

Breadcrumbs goats cheese, deep fried and served on a seasonal salad topped with a balsamic dressing.

Avocado Norwegian

Fanned avocado pear with Poached salmon and prawns coated in Marie rose sauce.

Salmon Roulade

Smoked salmon roulade filled with prawns on a bed of crisp salad topped with Marie rose sauce.

Camembert

Breadcrumbs Camembert, deep fried served on a redcurrant sauce .

Greek Salad

A salad of feta cheese, Cos lettuce, black olives, anchovies, tomatoes, cucumber with olive oil dressing.

Melon Sorbet

Fanned Galia melon with a choice of sorbet.

Tomato Mozzarella

Beef tomatoes, fresh basil and mozzarella salad with an olive oil dressing.

Main

Chicken Supreme

Roast breast of chicken served with wild mushrooms in a cream and brandy sauce.

Salmon Medallion

Poached medallion of salmon with julienne of carrots, mushrooms and prawns in a cream sauce.

Lamb Shank

Marinated lamb shank, slow roasted with a mint and redcurrant jus served with mashed potato and parsnip crisps.

Loin of Pork

Loin of pork with apple and chestnut stuffing and sage jus.

Seared Seabass

Grilled fillet of seabass with spring onions and ginger in a teriyaki sauce.

Tournedo of Turkey

Turkey steak with a chestnut stuffing wrapped in bacon with gravy and cranberry sauce.

Roast Sirloin of Staffordshire Beef

Served traditionally with Yorkshire pudding and horseradish sauce.

Rack of Lamb

Roast rack of lamb with a fresh herb and redcurrant sauce

Tequila Chicken

Roast breast of chicken with fresh peppers in a cream and Tequila sauce.

Barbary Duck Breast

Roast breast of Barbary duck with a fresh plum and port wine sauce.

Cushion of Salmon

Seared fresh salmon topped with a leek and coriander butter.

Pheasant Coq au Vin

Roast breast of pheasant with mushrooms, bacon and button onions with a rich red wine sauce and croutons.

Filo Basket

Sautéed straw vegetables with a ginger and scallion sauce.

Sweets

Raspberry Charlotte

Raspberry and white chocolate Charlotte with spiced berry glaze.

Poached Pear

Vanilla poached pear served with gingerbread ice cream.

Fresh Fruit Salad

A combination of mixed fruit in a light syrup.

Bakewell Tart

Traditional raspberry Bakewell tart with vanilla ice cream.

Homemade Crumble

Homemade assorted crumbles with custard.

Brandy Snap Basket

Filled with local strawberries and vanilla ice cream.

Classic Profiteroles

Choux pastry profiteroles filled with cream and served with a rich chocolate sauce.

Raspberry Meringue

Meringue served with fresh raspberries and cream.

Homemade Cheesecakes

A tempting selection of cheesecakes to choose from, including: mango and ginger, chocolate, passion fruit, banoffee and raspberry.

Tarte au Citron

Tangy lemon tart with a light lemon crème Anglaise.

Chocolate Charlotte

White chocolate truffle cake with a dark chocolate sauce.

Naturally these dishes are only our suggestions. Should you have a favourite dish that you would like to include, we will be more than happy to discuss this with you, as well as any vegetarian options you have in mind.

Your guests will have a choice of two to three dishes per course on the day, from the selection you make from the dishes on offer.

Please speak to our Event Sales Manager for more information.

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