



BANQUETING SELECTOR MENU

PLEASE CHOOSE ONE OPTION FROM STARTERS, MAINS & DESSERTS FOR YOUR EVENT

STARTERS

Creamy Leek and Potato Soup	£4.75
Cream of Vegetable Soup	£4.75
Tomato & Basil Soup	£4.75
Prawn Marie Rose and Scottish Smoked Salmon	£6.95
Thai Fishcakes served with a Sweet Chilli Sauce	£6.95
Country Liver Pate, Cumberland Sauce served with warm French Bread	£4.95
Pearls of Melon with Summer Fruits and Blackcurrant sorbet	£4.95

MAIN COURSES

Supreme of Chicken with a Tarragon & White Wine Sauce	£14.95
Roast Chicken, Chipolata, Bacon Rolls, Seasoning	£14.95
Roast Loin of Pork with Seasoning & Apple Sauce	£14.95
Fillet of Beef Wellington with a Port Wine Sauce	£23.95
Turkey Paupiette stuffed with Force meat and Sage & Onion Seasoning	£17.95
Escalope of Turkey with a Sherry & Mushroom Sauce	£14.95
Lamb Shank slowly cooked and served with Red Wine & Rosemary	£16.50
Duck Breast with Plum Sauce	£19.50
Salmon en Croute with Watercress Sauce	£19.95
Contra Fillet of Beef Chasseur	£19.95

**All main courses are served with a selection of seasonal vegetables & potatoes
Vegetarian, Vegan & Gluten free meals are available on request.**

DESSERTS

Brandy Snap basket with Tropical Fruit Salad & Chantilly Cream	£4.95
Meringue Nest with Fresh Fruit salad	£4.95
Fruits of the Forest Cheesecake	£4.95
Profiteroles with a Rich Chocolate Sauce	£4.95
Apple Lattice Flan with Fresh Cream	£4.95
A selection of Cheese & Biscuits with celery & grapes	£5.00
Freshly Brewed Coffee with Mint Chocolates	£2.50

All prices are inclusive of vat @ 20%