



### Three Course Menu 1 – 2011

Selection of either six hot or six cold canapés per person  
(If required add £3.30 + V.A.T to the menu price)

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French and Soda Breads and Butter

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Salad of Salmon, Prawn, Avocado, Grape and Melon  
Chicken Caesar Salad with Anchovies and Ciabatta Croutons  
Crab and Prawn Pâté with Cucumber and Dill Sauce  
Mushroom, Bacon and Hazelnut Terrine with Shiraz and Apple Dressing  
Hot Smoked Haddock and Baby Spinach Salad, Mustard Velouté  
Roasted New Potato, Stilton, Pine Nut and Rocket Salad

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Confit of Duck Thigh, Redcurrant Sauce  
Chicken Suprême, Madeira and Mushroom Sauce  
Roast Beef with Yorkshire Pudding and Horseradish  
Roast Turkey Breast with Chipolatas, Cranberry and a Thyme Jus  
Slow Roasted Belly of Pork with Caramelized Onion and Calvados Jus  
Fillet of Salmon, Lemon Butter Sauce

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Your choice of potatoes and vegetables served in dishes on each table

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Fresh Fruit Salad with Cream  
Chocolate Roulade with Baileys Cream and Walnuts  
Poached Pear Filled with Armagnac and Mixed Nuts, Pear Syrup  
Brandy and Benedictine Marquise, Red Berry Compote  
Warm Treacle Tart, Orange Marmalade and Vanilla Crème Fraîche

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Tea, Coffee, and Chocolates

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Price per person: £31.90 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries, white linen table cloths and paper napkins.  
(Linen napkins are available for a charge of £0.85 + V.A.T each)

### Three Course Menu 2 – 2011



Selection of either six hot or six cold canapés per person  
(If required add £3.30 + V.A.T to the menu price)

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French, Ciabatta and Multigrain Breads and Butter

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Chicken Liver Parfait with a Cumberland Sauce  
Mediterranean Vegetable Salad with Parmesan Shavings and Prosciutto  
Plum Tomato, Parmesan Cheese and Puff Pastry Tatin with Balsamic Reduction  
Pan Fried Haloumi Cheese with Vegetable Salad à la Grecque  
Fresh Salmon Ceviche and Smoked Halibut with Red Pepper Guacamole  
Gruyere, Red Onion and Leek Tartlet

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Roast Sirloin of Beef, Sauce Bourguignon  
Seared Loin of Venison, Red Wine Jus  
Roasted Cod, Lemongrass and Ginger Sauce  
Ballotine of Duck, Port and Shallot Sauce  
Boned Loin of Pork with Crackling, Grand Marnier Sauce  
Butterfly Roast Leg of Lamb with Mint Sauce

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Usually served plated and vegetables served in dishes on each table.

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Poached Pear and Frangipane Tart  
Homemade Summer Pudding with Cream  
Almond Shortcake with Blueberry Compote and Clotted Cream  
Lemon Tart with a Champagne and Cassis Sauce  
Dark Chocolate and Walnut Brownie, Tangerine Sauce

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Tea, Coffee, and Chocolates

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Price per person; £35.65 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries, white linen table cloths and paper napkins.  
(Linen napkins are available for a charge of £0.85 + V.A.T each)



### Three Course Menu 3 - 2011

Selection of either six hot or six cold canapés per person  
(If required add £3.30 + V.A.T to the menu price)

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Warm Bread Rolls and Butter

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Giant Mediterranean Prawns with Garlic Mayonnaise  
Tartare of 3 Salmons with Crème Fraiche, Melba Toast  
Confit of Duck and Watercress Salad, Orange Compote  
Oriental Chicken and Prawn Salad, Crispy Noodles and Aromatic Oils  
Warm Crab and Gruyere Tartlet  
Twice Cooked Cheddar Soufflé with Chive Sauce

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Duck Breast with Honey and Ginger Sauce  
Fillet of Beef Wellington, Madeira Sauce  
Roast Rack of Lamb with Lemon, Garlic and Parsley Crust  
Fillet of Sea Bass, Tomato, Lime and Coriander Dressing  
Whole Boned Quail Stuffed with Ham, Pistachio Nuts and Herbs  
Fillet of Pork with an Armagnac Sauce

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A choice of potatoes, usually served plated and vegetables served in dishes on each table.

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Strawberry and Champagne Terrine with Clotted Cream  
Carpaccio of Pineapple  
The Bouquet Garni Trio of Desserts  
Honeycomb Cheesecake with a Honey and Lemon Syrup  
Brandy Snap Basket with Fresh Fruit and Chantilly Cream  
Individual Dark Chocolate Truffle Torte

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Tea, Coffee, Chocolates and Petit Four

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Price per person; £38.90 + V.A.T. including all food preparation and serving staff, all catering and serving equipment, all cutlery, crockery, table ancillaries, white linen table cloths and paper napkins.

(Linen napkins are available for a charge of £0.85 + V.A.T each)



## **Vegetarian Main Courses**

### **Served with your choice of vegetables and potatoes**

Filo Pastry Parcel Filled with Spinach and Feta Cheese on a Tomato Coulis  
Grilled Aubergine with a Ratatouille Filling  
Mediterranean Vegetable Tian, Wild Mushroom Sauce  
Spinach Strudel, Goats Cheese, Couscous and Pine Nuts, Paprika Sauce  
Roasted Vegetable Wellington, Leek and Stilton Sauce  
Wild Mushroom Fricassee in a Filo Basket  
Twice Cooked Cheddar Soufflé with a Chive Sauce  
Butternut Squash Filled with Pumpkin Seeds, Smoked Cheese and Wild Rice

### **Served with a mixed leaf salad**

Potato Gnocchi with Coriander Pesto and Parmesan  
Vegetarian Cannelloni Gratin  
Spinach and Gruyere Tartlet  
Roasted Asparagus with Parmesan Cheese  
Pesto and Goats Cheese Ravioli