

Three Course Menu 1: 2012

Selection of either six hot or six cold canapés per person
(If required add £3.40 + V.A.T to the menu price)

Basket of French and Soda Bread with Butter

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## To Start

Salad of Salmon, Prawn, Grape and Melon, Chive Mayonnaise  
Sesame Chicken and Spring Onion Salad, Chilli and Lime Dressing  
Potted Prawns, Lemon Butter Topping, Focaccia Toast and Baby Leaves  
Chicken, Bacon and Mushroom Terrine, Shiraz and Apple Dressing  
Hot Smoked Haddock on a Baby Spinach Leaves, Mustard Velouté  
Roasted New Potato, Stilton, Pine Nut and Rocket Salad



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Main Course

Confit of Duck Thigh, Redcurrant Sauce, Sablée Potatoes
Roasted Rib Eye of Beef with Candied Shallots and a Red Wine Jus, Roasted Potatoes
(A supplement of £1.00 to be added to the menu price)
Thyme Roasted Breast of Chicken, Boulangère Potatoes, Green Peppercorn Sauce
Slow Roasted and Rolled Shoulder of Lamb, Red Wine and Rosemary Jus, Gratin Dauphinoise
Loin of Pork with Crackling, Grand Marnier Sauce,
Boulangère Potatoes
Fillet of Salmon, Lemon and Herb Butter, Lyonnaise Potatoes

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Vegetables, served in dishes on each table

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Dessert

Dark Chocolate and Walnut Brownie, Tangerine Sauce
Poached Pear Filled with Armagnac and Mixed Nuts, Pear Syrup
Rich Dark Chocolate and Brandy Terrine, Red Berry Compote
Warm Treacle Tart, Orange Marmalade, Vanilla Custard
Moroccan Orange Salad with Candied Zest and Almonds

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Tea, Coffee, and Chocolates

Price per person: £32.85 + 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: 2012

Selection of either six hot or six cold canapés per person  
(If required add £3.40 + V.A.T to the menu price)

Basket of French, Ciabatta and Multigrain Breads with Butter

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To Start

Chicken Liver Parfait, Cumberland Sauce

Roasted Mediterranean Vegetables with Peppered Ricotta and Prosciutto

Pressed Tomato Terrine with Balsamic Reduction, Parmesan Crisp

Pan Fried Halloumi Cheese with Vegetable Salad à la Grecque

Fresh Salmon Ceviche and Smoked Halibut with Red Pepper Guacamole

Four Cheese, Onion and Leek Tartlet , Red Onion Chutney

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### Main Course

Roast Sirloin of Beef, Sauce Bourguignon, Château Potatoes  
*(A supplement of £1.00 to be added to the menu price)*

Seared Loin of Venison, Red Wine Jus, Gratin Dauphinoise

Fillet of Sea Bass, Tomato, Lime and Coriander Sauce, Sablée Potatoes

Slow Roasted Belly of Pork with Caramelized Onion and Calvados Jus,  
Mashed Potato with Leeks

Marinated Butterfly Roast Leg of Lamb with Lamb Jus, Boulangère Potatoes

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Vegetables, served in dishes on each table

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### Dessert

Poached Pear and Frangipane Tart

Homemade Summer Pudding with Clotted Cream

Lemon Tart with a Champagne and Cassis Sauce

Almond Shortcake with Blueberry Compote and Clotted Cream

Chocolate and Pecan Tart, Baileys Cream

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Tea, Coffee, and Chocolates



Price per person; £36.70 + 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: 2012

Selection of either six hot or six cold canapés per person
(If required add £3.40 + V.A.T to the menu price)

Basket of Warm Bread Rolls with Butter

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### To Start

Salad of Tiger Prawns with Parsley and Citrus Dressing

Tartare of 3 Salmons with Crème Fraiche, Melba Toast

Confit of Duck Salad with Shallots, Watercress and Orange Compote

Twice Cooked Cheddar Soufflé, Baby Leaves and Chive Sauce

Chinese Chicken and Prawn Salad with Oriental Leaves and Aromatic Oils

Warm Crab and Gruyere Tartlet, White Bean and Parsley Sauce

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Main Course

Duck Breast with Honey and Ginger Sauce, Rosti Potato

Individual Fillet of Beef Wellington with Madeira Sauce, Château Potato
(A supplement of £1.00 to be added to the menu price)

Roasted Rack of Lamb with Lemon, Garlic and Parsley Crust, Sablée Potatoes

Seared Halibut, Lemongrass and Ginger Sauce, Crushed New Potatoes with Chives

Whole Boned Quail Stuffed with Ham, Pistachio Nuts and Herbs, Boulangère Potatoes

Fillet of Pork, Armagnac and Cream Sauce, Creamy Mashed Potato

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Vegetables, served in dishes on each table

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Dessert

Strawberry and Champagne Terrine with Clotted Cream

Carpaccio of Pineapple with Toasted Almonds and Crème Fraiche

The Bouquet Garni Trio of Desserts

Honeycomb Cheesecake, Red Berry Sauce

Individual Dark Chocolate Truffle Torte

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Tea, Coffee, Chocolates and Petit Four



Price per person; £39.95 + 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: 2012



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

Grilled Aubergine with Ratatouille

Mediterranean Vegetable Tian, Wild Mushroom and Cream Sauce

Spinach Strudel, Goats Cheese, Couscous and Pine Nuts, Paprika Sauce

Seared Halloumi, Red Pepper and Thyme Sauce

Wild Mushroom Fricassee in a Filo Basket

Twice Cooked Cheddar Soufflé with a Chive Sauce

Butternut Squash with Pumpkin Seeds, Smoked Cheese and Wild Rice, White Bean and Parsley Sauce

Filo Pastry Parcel Filled with Spinach and Feta Cheese, Plum Tomato Sauce

Hot Pot of Roasted Vegetables, Cheddar Gratin

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

Potato Gnocchi with Coriander Pesto and Parmesan

Mediterranean Vegetable Cannelloni Gratin

Spinach and Gruyere Tartlet, Asparagus Sauce

Basil Pesto and Goats Cheese Ravioli

Sweet Potato, Thyme and Shallot Risotto