

# Parties & Functions

## "Chef's Choice" 3 Course Menu - £23.95

Please select one dish per course for your party.  
Coffee and Mints are included.  
Any special dietary requirements will be catered for separately,  
and should be advised at the time of booking.

### Starters

#### Freshly Made Soup

Choose one of the following:

Spiced Parsnip & Apple	Broccoli & Stilton
Minestrone	Roast Tomato & Thyme
Leek & Potato	Vegetable
Tarragon & Mushroom	

#### Fish Plate

Choose one fish selection and one accompanying dressing:

Scottish Smoked Salmon	Dill & Lemon Vinaigrette
Scottish Smoked Salmon & Halibut	Horseradish Yoghurt
Scottish Smoked Salmon & Prawn	Wasabi Dressing
Prawn Cocktail	Marie Rose

all served with Brown Bread & Butter

#### Other Starters

Goats Cheese & Rosemary Tartlet  
served on a dressed Rocket Salad & Glazed Cherry Tomatoes

Homemade Coriander & Crab Fritters resting on an Oriental Salad  
with a Sesame Seed Dressing

Fanned Honeydew Melon with Port infused Mixed Berries garnished with  
Fresh Strawberries

Avocado Pear & Prawn Gateau bound in a Seafood Sauce finished with  
Petit Salad Leaves

Smoked Duck & Rocket Salad served with a Cointreau Glaze & Game Chips

Chive Potato Cake Topped with a Soft Poached Egg & Crispy Pancetta  
masked with a White Wine Butter Sauce

Antipasto, Selection of Cured Meat served with Sunblushed Tomatoes,  
Olives & Soda Bread

# Parties & Functions

## "Chef's Choice" – 3 Course Menu

### Main Dishes

Free Range Supreme of Chicken  
served with one of the following sauces:

Creamy Course Grain Mustard  
Wild Mushroom & Tarragon Cream Sauce  
Roast Chicken Gravy  
Red Wine Jus  
Tomato & Pepper Coulis  
Pesto Cream Sauce

Roast Sirloin of Local Beef with homemade Yorkshire Pudding  
served with one of the following sauces:

Red Wine & Shallot Gravy  
Dianne  
Béarnaise  
Roast Beef Jus  
Brandy & Green Peppercorn  
Wild Mushroom & Port  
(£1.00 supplement per person)

Fillet of Salmon coated in a Garden Herb Crust  
served with one of the following sauces:

Lemon & Herb Butter  
Dill Beurre Blanc  
Tomato & Chive  
Watercress & White Wine Sauce  
Lemon Grass Glaze  
Prawn & Dill Beurre Blanc

### Other Main Dishes

**Honey Roast Breast of Duck resting on Caraway and Smoked Bacon,  
Sauté Savoury Cabbage, surrounded with a Port Wine Reduction**  
(£2.00 supplement per person)

**Pan Fried Sea Bass, Warm Salad of Spinach & Tomatoes,  
Sauté New Potatoes and Sauce Vierge**  
(£2.00 supplement per person)

**Roasted Rump of Lamb marinated in Garlic, Rosemary & Olive Oil,  
served with a Madeira Jus**

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## "Chef's Choice" – 3 Course Menu

### Vegetarian Main Dishes

**Choose one dish for the Vegetarians in your party:**

Spinach & Mushroom Lasagne  
Char-Grilled Aubergine, Courgette & Tomato Gateaux  
wrapped in filo pastry finished with Goats Cheese & Pepper Coulis  
Sweet Potato & Mozzarella Gratin with Homemade Red Onion Marmalade  
Thai Risotto Cakes served with Thai Green Curry Sauce and Stir Fried Vegetables  
Wild Mushroom Open Ravioli

### Accompaniments

**Choose one style of Potatoes for your Main course:**

Dauphinoise Potatoes  
Boulongere Potatoes  
Parmentier Potatoes  
Fondant Potatoes  
Lyonnaise Potatoes  
Roasted Potatoes  
New Potatoes

All served with Chef's Fresh Seasonal Vegetables

### Puddings

Soft Meringue Roulade filled with Mixed Berries  
Served with a Duo of Coulis  
Tarte au Citron with Crème Fraîche  
Warm Apple Strudel with Advocaat Infused Cream  
Strawberry Romanoff served in a Brandy Snap Basket  
Chocolate & Cappuccino Torte accompanied with White Chocolate Sauce  
Warm Apple & Rhubarb Crumble Tart with Vanilla Custard  
Warm Sticky Toffee Pudding topped with Butterscotch Sauce  
served with Vanilla Custard  
Lemon Grass and Thyme Crème Brulée  
garnished with Apple Crisps  
Selection of English & Continental Cheese  
Served with Celery & Biscuits  
(£1.75 supplement per person)

# Parties & Functions

## "Chef's Choice" – Buffet Menu £24.95

### Starters

Served to the Table  
(Please choose 1 starter)

Beef Tomato, Mozzarella & Black Olive Salad  
finished with Virgin Olive Oil & Balsamic Glaze  
or  
Fanned Melon with Leaves of Parma Ham & Strawberry Vinaigrette  
or  
Caesar Salad  
Cos Lettuce, Crunchy Croutons, Fresh Parmesan Shavings  
with a delicious Caesar Dressing

### Main Dishes

Served from Buffet Table

Hot Sliced Beef (served Medium Rare)  
&  
Poached Salmon & Prawn Platter  
&  
Honey & Mustard Baked Ham  
&  
Coronation Chicken with Fresh Chilli & Coriander  
served in Half a Pineapple  
&  
Selection of Three Chef's Salads – choose from the following  
Coleslaw  
Waldorf  
Indian Rice Salad  
Mixed Green Salad  
Potato Salad  
Tomato, Basil & Mozzarella  
Pasta  
with a Selection of Dressings  
&  
Minted New Potatoes and French Bread

### Puddings

Choose one Pudding from the Pudding Menu on Page 4

### Coffee & Mints