



Banqueting Menu 2010/2011

Please choose one from each course

Starters

Pressed confit pork & game terrine with a sweet sherry tea dressing

Classic leek & potato soup topped with thyme croutons & fresh cream

Oak smoked salmon with chive & dill crème fraiche

Crayfish & mango salad with an Asian dressing

Smoked duck breast with celeriac remoulade

Thai beef salad

Galia melon with exotic fruits and mixed berry coulis

Goat's cheese & roasted shallot tart with a smoked paprika tomato sauce

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Main courses

Chicken stuffed with Pancetta & Parmesan on creamed leeks

Rack of lamb with mint pesto, lyonnaise potatoes

Loin of pork served on a toulouse sausage cassoulet

Roast sirloin of British beef with yorkshire pudding & a cappuccino pepper sauce

Individual beef fillet wellington (£2.50 supplement)

Marinated roast duck breast finished with honey & served on braised red cabbage

Filo pastry parcel filled with spinach, ricotta & toasted pine nuts served with a mushroom sauce

Mediterranean vegetable tower with rocket & sun blushed tomato dressing

Served with seasonal vegetables

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Desserts

Rich chocolate tart with prune & Armagnac ice cream

Seasonal berries & cream

Tart Citron with raspberries

Chocolate mousse torte with a blackcurrant coulis

Vanilla pannacotta with Appletons 21yr old rum

Sticky toffee pudding, pecan caramel sauce & ice cream

A selection of British cheeses with biscuits & homemade chutney

Coffee & chocolate truffles

£26.50 + vat

Please choose one dish from each course for your entire party

