



**2015**

**SEATED MENUS**

3 Course menu **£37.00** per person \*

4 Course menu **£40.00** per person \*

Please choose from our menu samples below. Our lists are created to give you the freedom to design your menu to suit your particular event.

**STARTERS**

- Smoked mackerel and horseradish salad
- Fanned melon trio with fruits of the forest coulis
- Prawn and avocado cocktail
- Port liver and mushroom pate
- Feta cheese and rocket salad
- Baked smoked bacon and button mushroom tartlets
- Smoked salmon and prawn Marie Rose parcels on a bed of crisp leaves and sour

**SOUP SELECTION**

- Traditional vegetable broth
- Lentil and smoked bacon
- Leek and potato
- Cream of tomato and chives
- Cream of mushroom
- Carrot and coriander
- Asparagus
- Tuscan bean and tomato
- Curried parsnip
- Cream of celery
- Cauliflower and stilton
- Carrot and orange
- Potato and onion
- Tomato and rice
- Cream of vegetable
- French onion

## MAIN COURSES

- Braised rump steak with wild mushrooms cooked in its own jus
- Steak and ale pie topped with flaky puff pastry
- Roast silverside of beef with gravy and Yorkshire pudding
- Pan fried sirloin of beef drizzled with a light whisky sauce
- Roast saddle of lamb presented with a redcurrant and Thyme sauce
- Moroccan lamb and cous cous
- Pot roast lamb with apricot compote
- Chicken supreme stuffed with Stornoway black pudding drizzled with 10 year old
- Seared cider chicken topped with apple fritter
- Roast chicken wrapped in bacon
- Thyme and oak smoked cheddar cheese stuffed chicken
- Chicken provencale
- Pan fried salmon garnished with seared scallops
- Smoked salmon steak with asparagus and lemon butter
- Pan fried tuna steak with red onion and chutney
- Chunky cod steak on a bed of chive and potato mash
- Salmon en croute
- Filled of pork cooked with a fresh basil and apricot crust
- Slow roast pork with cranberry glaze

## SWEETS

- White chocolate and raspberry parfait
- Rich chocolate torte with orange cream
- Fresh fruit salad
- Crème brulee
- White and dark chocolate mousse
- Baked vanilla cheesecake with raspberry coulis
- Individual strawberry pavlovas
- Sticky toffee pudding served hot with toffee sauce
- Apple crumble served with warm maple curran

**\* ALL PRICES EXCLUDING VAT**