

BANQUETING MENUS

CHEF'S POTAGE

Vegetable Broth

Roasted Red Pepper with Creme Fraiche

Leek & Potato

Cream of Tomato & Basil

Butternut Squash with Toasted Pine Nuts

Cream of Mushroom

French Onion served with a Parmesan Crouton

Chicken & Sweetcorn finished with Chervil

All Soups: £5.35 per person

Served with a

Freshly Baked Wholemeal, Poppy Knot,

Petit Pain or Crusty Roll and Butter



STARTERS

Melon & Elderflower Terrine

£6.75

Game Pate served with a
Home-made Apple Chutney

£6.95

Stilton, Walnut & Pear Salad

£7.20

Cajun Chicken Salad with a Mango Salsa

£7.50

Hot Smoked Salmon & Prawn Cocktail

£7.65

Buffalo Mozzarella, Cherry Tomato &
Rocket Salad

£7.85

Smoked Breast of Duck on a Potato & Spring
Onion Salad served with a Beetroot Dressing

£7.95

Smoked Salmon
served with Quails Eggs & Capers

£8.10



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MAIN COURSES

Home-made Pork & Apple Sausages set on
Creamy Mashed Potato and finished with a Sage Infused Gravy
£13.20

Roast Breast of Turkey served with a Bacon & Sausage Roll and
Herb Stuffing accompanied by Roast Chateau Potatoes
£13.50



Breast of Chicken filled with an Asparagus Mousse
served on a Chive Mash
£13.95

Supreme of Chicken stuffed with a Sun Kissed Tomato & Tarragon Mousse
set on a Fondant Potato
£14.25

Chicken Wellington - Breast of Chicken stuffed with a Mushroom Duxcel in a
Lattice Puff Pastry and dressed with a Cream & Tarragon Sauce
served on Crushed New Potatoes
£14.45

Loin of Pork complemented by a Calvados & Mustard Sauce
served on a Bubble & Squeak Cake
£15.45

Pan-Fried Breast of Duck finished with a Home-Grown Cherry Sauce
served on Crushed New Potatoes
£16.10

Roast Saddle of Lamb stuffed with a Prune & Rosemary Farci
served on Creamed Potatoes
£18.75

Fillet of Beef Tournedos rolled in Mustard & Herbs
served on Byron Potato and finished with a Shallot Sauce
£19.50

All the above Main Dishes are served with
Chef's Selection of Fresh Seasonal Vegetables

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FISH

Smoked Haddock complemented by a Coarse
Grain Mustard Sauce,
served on Champ Potatoes
£15.95

Paupiette of Lemon Sole filled with a Smoked
Salmon Mousse served
with Creamed Potatoes and finished
with a Fennel Sauce
£15.95

Baked Salmon & Spinach En-Croute
served with Crushed New Potatoes and
finished with a White Wine Sauce
£18.75



VEGETARIAN OPTIONS

Caramelised Red Onion & Brie Strudel

Millefeuilles of Spinach Tortillas &
Wild Mushrooms glazed with Mozzarella

Mediterranean Vegetables En-Croute

Cranberry, Shallot & Orange Tart

Beef Tomato, Aubergine & Mozzarella Tower

Mediterranean Vegetable Tart
topped with Fresh Parmesan

Creamed Spinach & Feta Cheese
served in a Filo Parcel

*These dishes are charged at the same price as the
selection for your main course*



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DESSERTS

Profiteroles served with a Rich Chocolate Sauce
*Choux pastry buns, filled with fresh cream & served
with a rich chocolate sauce*
£6.50

Stoke Apple & Raspberry Pie served with Custard
*A traditional favourite, baked with apples and raspberries &
served with a fresh custard sauce*
£6.60



Summer Fruit Pavlova
Individual 'melt in the mouth' meringue filled with Creme Chantilly & Summer Berries
£6.60

Individual Lemon Tart
*A sugar pastry tart filled with a delicate combination of lemon, eggs & double cream,
served with Creme Fraiche and a sprig of mint*
£6.65

Warm Mixed Berry Compote served with Vanilla Pod Ice Cream
£6.65

Dark Chocolate & Rum Mousse served with Shortbread Biscuits
£6.75

Strawberry & Champagne Mousse served with Shortbread Biscuits
£6.75

Individual Rhubarb & Strawberry Crumble Tart with Sauce Anglaise
*Puff pastry tart filled with a rhubarb and strawberry compote and covered with a
light crumble topping served with sauce anglaise.*
£6.85



Cheese Platter Per Table
The perfect way to end your meal;
*A selection of British cheeses served with biscuits, grapes and celery
assuming 10 guests per table - £4.95 per person*

Freshly Brewed Coffee & Mints
£2.25 per person

Freshly Brewed Coffee & Petit Fours
£3.45 per person

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