



SUGGESTED BANQUETING & CONFERENCE MENUS

Menu A £24.85 per head

Split yellow pea & ham hock

or

Fantail of Galia melon served with Malibu soaked mandarins set on a bed of blackcurrant coulis



Medallions of pork fillet topped with caramelised apples accompanied by a calvados cream sauce scented with sage

or

Fillet of haddock with sautéed leeks & a smoked salmon, champagne & cream sauce

Main course to be accompanied by seasonal potatoes and vegetables



Caramelised orange cheesecake with whipped cream

or

Apple & cinnamon crumble served with creamy custard



To be followed by freshly brewed coffee or tea with chocolate mints

Menu B £26.85 per head

Goat's cheese, caramelised leek and smoked ham tart with lime salsa and rocket salad



Breast of chicken topped with a Portobello mushroom & Madeira wine sauce

Main course to be accompanied by seasonal potatoes and vegetables



Belgian chocolate & praline torte with raspberries & whipped cream



To be followed by freshly brewed coffee or tea with chocolate mints

Menu C £26.85 per head

Cream of chicken & sweetcorn soup

Poached supreme of salmon accompanied by crushed new potatoes
& coriander & prawn butter

Main course to be accompanied by seasonal vegetables & potatoes

Toffee apple meringue roulade with whipped cream

To be followed by freshly brewed coffee or tea with chocolate mints

Menu D £29.85 per head

Butterbean & Chorizo soup

or

Red Thai chicken skewers served with a coriander dipping sauce

or

Duck & fig pate served with a toasted brioche & red onion marmalade

Roast sirloin of beef accompanied by Yorkshire pudding & port wine & shallot
gravy

or

Slow roast belly pork served with a sweet cider & black treacle sauce

or

Braised lamb shank with balsamic vinegar & a red wine sauce on a bed of sautéed
greens with pine nuts

Main course to be accompanied by seasonal vegetables & potatoes

Mango & coconut brulee cheesecake served with chantilly cream

or

Apple, elderflower & gooseberry gateau sided with passion fruit coulis

or

Steamed plum pudding served with spiced custard

To be followed by freshly brewed coffee or tea with chocolate mints

Selection of mini bites

Mini fish & chips with homemade chunky tartare sauce £4.95

Bacon baps with lettuce & tomato £4.95

Sausage baps with caramelised onions £4.95

Cheese platter with fruit chutney and crackers £4.95

Pork with sage & seasoning baps £6.95

- *Vegetarian options are available*
- *Other menu options are available and we are happy to discuss these with you*
- *Dietary restrictions can also happily be catered for in advance*

