

## MENU

Please choose **ONE SET MENU** for **ALL YOUR GUESTS** i.e. One Starter or Soup, Sorbet (Optional Intermediate Course) , Main Course, Dessert, Cheese (Optional Intermediate Course) and Coffee Only

### STARTERS

Chicken Liver Pate .....	£4.50
<i>Served with Cumberland Sauce, Salad Garnish and Hot Finger Toast</i>	
Fantails of Honeydew Melon .....	£3.95
<i>Served with an array of fresh forest fruits topped with a light syrup</i>	
Avocado Pear, Pink Grapefruit and Brie Salad .....	£3.95
<i>Set on a bed of continental leaves, bound with a sharp dressing</i>	
Creamed Garlic Mushrooms in a Filo Pastry Basket .....	£4.50
<i>Set on a crisp salad</i>	
Smoked Salmon Tartare .....	£6.95
<i>With Ginger and Sesame</i>	

### SOUPS

Minestrone  
Cream of Broccoli and Stilton  
Tomato and Basil  
Leek and Potato  
Chicken and Vegetable

All Soups are priced at £2.95

### SORBETS

Lemon  
Orange  
Champagne

All Sorbets are priced at £1.95

### MAIN COURSES

Roast Leg of Lamb .....	£10.50
<i>With fresh rosemary and served on a pool of mint and honey enhanced red wine sauce</i>	
Roast Sirloin of Beef .....	£11.50
<i>Served with horseradish Yorkshire pudding and a rich bordelaise wine sauce</i>	
Roast Loin of Pork with Thyme .....	£9.50
<i>Served with sage and onion seasoning and roast gravy, garnished with brameled apples</i>	
Roast Turkey .....	£10.50
<i>Served with a bacon roll, chipolata sausage, chestnut seasoning and cranberry sauce and circled with roast gravy</i>	
Supreme of Roast Chicken topped with Mixed Herbs .....	£9.75
<i>Served with bread sauce and a rich red wine sauce</i>	
Supreme of Chicken Princess .....	£10.50
<i>Lightly poached in white wine and stock set on a pool of cream enhanced asparagus sauce topped with spears of asparagus</i>	
Supreme of Duck .....	£11.95
<i>Served on a bed of spring cabbage and bacon with a lemon and honey sauce</i>	

Pan Fried Escalope of Veal .....	£10.50
<i>Set on a pool of avocado and oyster mushroom enhanced wine sauce</i>	
Supreme of Salmon .....	£10.00
<i>Poached in white wine and lemon served with a dill and champagne cream sauce</i>	
A Montage of Fresh Vegetables in a Flaky Pastry Case .....	£9.50
<i>Set on a pool of wild mushroom cream sauce</i>	

All Main Course are accompanied by a selection of fresh seasonal vegetables

## **DESSERTS**

Banoffi pie topped with flocked cream  
 Strawberry shortbread hearts served on a pool of raspberry coulis  
 Blackcurrant cheesecake set on a pool of crème anglaise  
 Crème brulee flavoured with raspberries served with lemon langue de chat biscuits  
 Apple pie flavoured with cinnamon and served with flocked cream  
 Fresh fruit salad served with a rich double cream  
 Lemon meringue pie topped with a chocolate lattice set on a pool of crème anglais  
 Chocolate roulade filled with fresh cream and blackberries served on a raspberry coulis  
 Choux Pastry Buns filled with praline cream and topped with bitter chocolate set on a light chocolate cream sauce  
 A duet of ice cream

All Desserts are priced at £3.25

## **CHEESE**

A selection of cheeses served with biscuits, grapes and celery ..... £3.95

**COFFEE/TEA & MINTS** ..... £1.55

**ADDITIONAL PETITS FOURS**..... £1.25

Prices are inclusive of VAT and due to market fluctuations may be subject to change without notice.  
 Some of the food sold may contain ingredients produced from genetically modified soya/maize or nuts.