

SPECIAL OCCASIONS SAMPLE TABLE D'HOTE MENU'

At Haydon House Hotel, the Table d'hôte menu, is offered at a set price and changes daily. The one under noted is a sample only for your information purposes. Your final choices will need to be from the Table d'hôte menu on offer on the date of your event.

TABLE D'HOTE

Homemade Minestrone Soup served with Parmesan Cheese

Homemade Chicken Liver Pate enriched with Fresh Cream and Brandy served on a crisp salad with Cranberry Sauce and Hot Toast

Fantails of Iced Honeydew Melon set on a pool of Raspberry Coulis

Creamed Garlic Mushrooms enriched with Garlic and Served with in a rolled Staffordshire Oatcake

Poached Scottish Salmon served on a pool of Dill & Basil enhanced White Wine Cream Sauce

Pan-fried Sirloin Steak garnished with a Black Peppercorn Sauce enhanced with Fresh Cream and Brandy

Roast Leg of Welsh Lamb set on a lake of Mint and Honey enhanced Red Wine Sauce

Vegetable Roulade served with a Wild Mushroom Cream Sauce enriched with Fine Herbs and White Wine

Supreme of Chicken filled with Stilton Cheese and served with a Port and Stilton Cream Sauce

Served with a Selection of Market Fresh Vegetables and Potatoes

A selection of Delicious Home-made Desserts

Or

A Selection of English and Continental Cheeses served with Grapes, Celery & Biscuits

Freshly Brewed Coffee served with Petit Fours

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.