

## Sample Banquet Options 2012

Traditional prawn cocktail with brown bread & butter

Mozzarella and tomato salad, basil dressing

Pork liver paté with toasted ciabatta thins

Leek and potato soup with warm rustic bread

Roasted salmon, cream potatoes with caper & herb sauce

Roasted prime of beef with Yorkshire pudding and red wine gravy

Roasted fillet of chicken with creamy peppercorn sauce

Slow roasted lamb shank, creamed potatoes, rosemary and red wine jus

Layered courgette, tomato and mozzarella bake

All served with a medley of vegetables and goose fat roasted potatoes

Fresh fruit salad with fresh cream/ ice cream

Classic lemon tart with fresh cream and rich berry coulis

Apple and cinnamon crumble with hot dairy custard

Strawberry delight sponge and cream layered gateaux

Goey chocolate brownies with luxury vanilla ice cream

Finished off with tea, coffee and chocolate mints

Please choose two starters, two main courses, and two desserts

£24.95

We have a range of vegetarian options available if required and can cater for any special dietary requirements should you wish

## De Luxe Sample Banquet Options 2012

Artichoke, asparagus, and parma ham salad with shaved parmesan and olive oil

Prawn and crab cocktail with crème fraiche Marie Rose

Italian rustic bacon and bean soup with toasted ciabatta

Roasted tomato and red pepper soup with a freshly baked roll

Ham hock terrine, Cumberland sauce, hot chunky bread

Smoked salmon, capers, dill pickle with lemon, brown bread and butter

Poached salmon with asparagus and hollandaise sauce

Herb crusted rack of lamb with garlic & rosemary jus

Roasted duck with traditional orange sauce

Sirloin of beef with a traditional steak Diane sauce

Pan fried seabass with a red pepper salsa

Roasted root vegetable and brie puff pastry tartlet

All served with a medley of vegetables/ goose fat and thyme roast potatoes

Exotic fresh fruit salad with luxury vanilla ice cream

Rich tiramisu torte with a dark chocolate dusting

Black forest gateaux with a rich cherry sauce

Classic English sherry trifle with home made short bread

Selection of cheeses with rich fruit chutney, crackers, grapes & celery

Finished off with a selection of teas, fresh filter coffee and chocolate mints

Please choose two starters, two main courses, and two desserts £29.95