



FUNCTION MENU 2010

£27.50 ~ 3 courses including coffee

Supplements apply where indicated
(v) denotes vegetarian

We recommend, particularly for larger parties, that you choose a set meal for your function. However we can cater for up to 3 choices of each course. In this instance please provide us with names and menu choices so we can prepare place cards for guests.

If you would like something different to our options we are happy to cater for any special requests.

STARTERS

Freshly prepared Soup of the Day
(you are welcome to specify a favourite!!)

Salad of sliced Plum Tomatoes with Buffalo Mozzarella
and pickled red onion, dressed with tomato and basil oil

Salmon, Basil and King Prawn Terrine
with dill pickled cucumbers and a yogurt and mint dressing

Warm Spanish Scampi Salad
with baby onions, mushrooms and chorizo in a citrus butter
and a sun blushed tomato dressing

Pressed Confit Duck Terrine
with oriental spiced plums

Tandoori Chicken on a Tomato and Red Onion Salad
with a lightly spiced dressing

Tian of Prawns and Guacamole
with sliced tomato and a lime and coriander dressing

Chicken Liver Parfait
with a pear and saffron chutney and toasted brioche

Fan of Melon (v)
with a peppered pineapple and pink grapefruit salad dressed with sweet vanilla syrup

Sauté Field Mushrooms on a Mini Brioche Loaf (v)
with a white truffle cream

Traditional Prawn Cocktail
served with brown bread and butter

MAIN COURSES

Served with a selection of vegetables and roast potatoes

Roast Sirloin of Beef

with red wine jus, button mushrooms, baby onions and smoked bacon (supp £2.00 pp)

Roast Sirloin of Beef

with Yorkshire pudding and all the trimmings (supp £2.00 pp)

Braised Shoulder of Lamb

with braised red cabbage and a rosemary jus

Braised Loin of Pork in white wine

finished with a lime and coriander gremolata

Venison Wellington with Chocolate Sauce

(minimum of 8 people and supp £4.50 pp)

Peppered Breast of Chicken

with a Chasseur Sauce

Lemon and Thyme Roasted Breast of Chicken

with creamed cabbage and bacon and white wine sauce

Tournedos of Salmon

on a bed of creamed leeks with a tomato and chive cream sauce

Whole grilled Lemon Sole

with a lemon herb butter (supp £2.50 pp)

Mushroom and Spinach Filo Parcels (v)

with a stilton cream sauce

Honey roasted Pumpkin and Parmesan Pitithier (v)

with grain mustard and cream sauce

DESSERTS

Sticky Toffee Pudding with butterscotch sauce and chilled pouring cream

Strawberries and Cream Cheesecake with seasonal berries and chantilly cream

Chocolate and Raspberry Roulade

Lemon Meringue Pie with a light curd fool

Fruit Crumble and custard

Profiteroles filled with chantilly cream with a rich chocolate sauce

Banoffee Pie

Cherry Bakewell Tart with ice cream

Chocolate Tart with ice cream

Selection of Cheese and Biscuits (supp £2.00)

Freshly Brewed Coffee or Tea with Mints