

Banqueting and Wedding Menus for 2010

Starters

Salad of Chilled Melon, Fresh Figs, Parma Ham and Mozzarella, Rocket, Red Wine and Thyme Dressing	£8.50
Salad of Gambas, Celeriac and Apple Remoulade, Avocado, Pea Shoots, Red Pepper Aioli	£9.50
Homemade Parfait of Chicken Livers, Red Onion Marmalade, Toasted Prune and Walnut Bread	£7.50
Salad of Local Crab, Avocado, Pink Grapefruit and Green Beans, Truffle Vinaigrette	£9.95
Traditional Smoked Salmon, Capers, Parsley, Chopped Shallots, Lemon, Brown Bread and Butter	£7.95
Risotto of Local Wild Mushrooms and Asparagus, Grilled Goats Cheese, Rocket, Pesto Dressing	£7.90
Salad of Pepper, Artichoke, Courgette and Aubergine, Grilled Goats Cheese, Sun Dried Tomato Dressing	£8.30
Home Smoked Duck, Salad of Royals, Orange and Green Beans, Hazelnut Dressing	£8.50
Steamed Local Asparagus, Sautéed Local Mushrooms, Poached Egg, Hollandaise Sauce	£8.25

Our Bespoke Menus will allow you to make your own Wedding Breakfast Menu.

Soups

Roasted Butternut Squash and Smoked Salmon	£6.95
Cream of Roast Chicken Parsley, Truffle Oil	£6.95
Wild Mushroom Veloute, Toasted Almonds	£6.95
French Onion Soup, Cheddar, Mini Steak Burger	£6.95
Slow Roasted Tomato and Red Pepper, Basil Oil	£6.95
Moroccan Spiced Lentil and Chickpea, Cucumber and Mint Yoghurt	£6.95

Intermediate Course

Your choice of Sorbet from the Following: (Lemon, Green Apple, Raspberry, Cassis or Mango)	£3.00
OR	
Any Soup is available as an Intermediate course	£4.50

(Please select either a soup or sorbet for your Intermediate Course)

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Main Courses

Roast Sirloin of Scottish Beef, Yorkshire Pudding, Chateau Potatoes, Seasonal Vegetables, Red Wine Sauce	£15.50
Pan Fried Fillet of Beef, Fondant Potato, Carrot Puree, Creamed Spinach, Madeira Jus	£18.95
Roast Rump of Lamb, Dauphinoise Potatoes, Minted Pea Puree, Roasted Shallots, Rosemary Jus	£14.95
Roasted Breast of Barbary Duck, Parsnip Hash Brown, Creamed Spinach, Blackberry and Cassis Jus	£14.50
Grilled Fillet of Salmon, Jersey Royals, Steamed Asparagus, Peas À La Francais, Hollandaise Sauce	£13.95
Pan Fried Fillet of Bass, Cassoulet of White Beans, Chorizo Sausage and Tomato, Pesto Dressing	£13.50
Grilled Fillet of Lemon Sole, Sauté Potatoes, Wilted Spinach, Niçoise Dressing	£14.95
Char Grilled Tuna Steak, Basil Gnocchi, Casserole of Sweet Peppers and Olives, Sun Dried Tomato and Caper Dressing	£14.95

Vegetarian

Ravioli of Courgette, Pea and Feta Cheese, Compote of Local Tomatoes, Rocket Salad	£10.25
Open Lasagne of Sweet Peppers, Artichoke and Asparagus, Grilled Goats Cheese, Pesto Dressing	£9.95
Risotto of Herbs, Grilled Mediterranean Vegetables, Red Wine Dressing	£9.95
Tempura Vegetables, Sweet Chilli and Coriander Noodles, Citrus and Soy Dipping Sauce	£8.95
Baragoule of Artichokes, Fennel, Saffron and Carrots, Rocket and Parmesan Salad	£9.50

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Desserts

Glazed Lemon Tart, Cornish Clotted Cream, Fresh Raspberry Compote	£7.95
Panna Cotta of Greek Yoghurt, Walnut and Honey, Spiced Poached Pear	£7.50
Mille Feuille of Local Strawberries and White Chocolate Mousse, Pistachio Anglaise	£8.15
Pineapple Tart Tatin, Vanilla Ice Cream, Caramel Sauce	£7.95
Poached Pear and Almond Tart, Cinnamon Anglaise, Vanilla Ice Cream	£7.95
Dark Chocolate Crème Brule, Orange Jelly, Poppy Seed Tuile	£7.95
Selection of English and French Cheeses, Biscuits, Celery, Grapes and Apple	£8.50
Selection of Ice Creams and Sorbet	£7.50

Desserts are inclusive of Coffee and Mints

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