

Example Menu

Canapés

All the following are served warm:

- Poached Salmon & Dill Soufflé Quiches
 - Thai Style Battered "King" Prawns with Sweet Chilli
 - V Sun Dried Tomato, Goats Cheese & Basil Soufflé Quiches
 - V Canapé Vegetable Samoses with Mango Chutney
- The finest authentic Chicken Sate you will ever have tasted with the best Peanut Sauce made today

The above selections are presented & garnished
"sur le plate" for your enjoyment

Main Meal

To Commence

Assorted Anti Pasta platter to include:
Parma Ham, Chorizo Sausage, Milano Salami, Buffalo Mozzarella &
Seasonal Melon with a Herb Infused Salad of Cherry Tomatoes, Black Olives,
Artichoke Hearts, Baby Silverskin Onions & Cornichons

Tomato, Mozzarella and Fresh Basil (vegetarian option)

Fresh Melon (children's option)

Selection of Assorted Breads with Butter to Include:
Walnut, Olive, French, Ciabatta and Soda
Cold Pressé Olive Oil and Modena Balsamic Vinegar available

To Continue

Individual Beef Wellington
A Prime Fillet Steak, topped with a "farmhouse style" pate combined with a
Mushroom Duxelle enrobed in a Golden Puff Pastry case with a Burgundy Jus Roti &
fresh Watercress Garnish

Or

Vegetarian Wellington

Fresh Roast Chicken (children's option)

Selection of Mustards and Horseradish sauce

Served with:-
Bouquetiere of Fresh Seasonal Vegetables
Herb Roasted Baby Potatoes
Oven Baked Gratin Dauphinoise

(Thinly sliced layered Potatoes with Fresh Nutmeg and Double Cream)

To Conclude

Assiette of desserts:

Blackcurrant Miroir

Mini Chocolate and Orange Slice

Mini Meringue with Chantilly Cream

Served with Berries and Fresh Cream to indulge

Ice Cream and Fresh Berries (children's option)

For more information on available menus and

Vegetarian options

please download the Menus PDF

which can be found

in the menus section of the navigation bar to the left of this window