

## **BANQUETING SELECTOR**

*Please choose one item from each course.*

*Please note, all guests are to have the same menu, with the exception of a vegetarian option*

### **STARTERS**

#### **Smoked Salmon Terrine**

*Served with seasonal leaves with a lemon and chive dressing*

**£7.75**

#### **Smoked Chicken Salad**

*Salad with smoked chicken served with a raspberry vinaigrette.*

**£4.75**

#### **Seasonal Melon**

*Fanned Galia melon with a lightly flavored ginger syrup  
garnished with orange segments and Lychees.*

**£5.25**

#### **Avocado, Tomato & Mozzarella**

*Thinly sliced beef tomato with mozzarella and a  
fanned avocado served with pesto dressing.*

**£5.25**

#### **Smoked Duck Breast**

*Slithers of smoked duck with mixed leaves, served with a  
raspberry vinaigrette.*

**£6.75**

#### **Trio of Salmon**

*Marinated, poached and smoked salmon served with  
their own individual dressings.*

**£8.75**

#### **Roasted Vegetables**

*Layers of roasted vegetables with mozzarella cheese, garnished with a  
bouquet of salad leaves and served with a balsamic dressing.*

**£5.25**

#### **Galia Melon**

*Wedges of galia melon topped with Parma ham,  
garnished with orange segments.*

**£6.25**

## **SOUPS**

Tomato & Red Pimento ~ Carrot & Coriander ~ Forest Mushroom

White Bean & Vegetable ~ Celery & Stilton ~ Leek & Potato

£4.75 each

## **MAIN COURSES**

### **Breast of Corn Fed Chicken**

*Served on a julienne of leeks served with a creamy lemon and horseradish sauce.*

£14.50

### **Supreme of Chicken**

*Pan fried, served with bacon, mushrooms and baby onions in a red wine jus.*

£13.25

### **Roast Saddle of Lamb**

*With an apricot and sage stuffing served with a rosemary red wine sauce.*

£16.75

### **Roast Loin of Pork Calvados**

*Slices of pork, served with an apple and brandy cream sauce.*

£14.50

### **Escalope of Turkey**

*Pan fried topped with forest mushrooms and a creamy port wine sauce.*

£14.50

### **Roast Sirloin of Beef**

*Slices of beef served on a bed on a green lentil compote served with port wine sauce and roasted shallots.*

£17.75

### **Supreme of Salmon**

*Fillet of salmon, baked glazed with a herb crust, served with a citrus cream sauce.*

£13.75

### **Magret Duck Breast**

*Prime Barbary duck, roasted and sliced, served with a tangy orange sauce flavored with ginger.*

£16.50

## **VEGETARIAN MAIN COURSES**

### **Vegetable Strudel**

*Oriental stir fried vegetable strudel with a sweet and sour sauce.*

£13.25

### **Baked Leeks**

*with brie cheese in a spicy chunky tomato sauce*

£13.25

### **Ricotta & Spinach Tortellini**

*in a mushroom and garlic sauce*

£13.25

### **Ragout Garbanzo**

*Chick pea and vegetable bake topped with French bread & mozzarella*

£13.25

### **Mexican Chilli Bake**

*A spicy vegetable chilli, topped with cracked tortilla chips & grated cheese*

£13.25

## **DESSERTS**

### **White & Dark Chocolate Truffle**

*Rich combination of dark and white chocolate garnished with dark chocolate sauce.*

£6.50

### **French Apple Tart**

*Layers of sliced apple baked in a pastry cream and sweet pastry shell, served with cream.*

£5.50

### **Grand Marnier Charlotte**

*A creamy chocolate orange charlotte garnished with a Grand Marnier flavored orange syrup.*

£6.50

### **Lemon Brulee Tart**

*Served with a raspberry coulis.*

£6.50

### **Pear and Almond Tart**

*Slices of pear baked in an almond frangipane sweet pastry case served with cream.*

£5.50

### **Pear William Mirror**

*Served with gingered syrup.*

£5.50

### **Tiramisu**

*Pick me up charlotte served with coffee Crème Anglais.*

£5.50

### **Strawberry Sable**

*Layered of shortbread biscuit filled with whipped cream and strawberries.*

£6.50

## **AFTER DINNER**

Cockburn Ruby Port  
£3.45

Courvoisier  
£3.20

Remy Martin  
£3.95

Coffee and petit fours  
£3.25

Coffee and Mints  
£2.25

Baileys Irish Cream  
£3.20

Cointreau  
£3.20

Drambuie  
£3.20