

Formal Dining Menu

Starters

Your Choice of Home made Soup of the Day with Herb Croutons

Grilled Goats Cheese with Mixed Leaves and Red Onion Marmalade

Smoked Scottish Salmon with Salad Garnish and Crème Fraiche

Avocado, Tomato and Mozzarella Salad with Fresh Pesto Dressing

Chicken Liver Pate with Cumberland Sauce and Toast

Fan of Honeydew Melon with Apricot and Ginger Compote

Prawn, Olive and Feta Cheese Salad with Balsamic Vinaigrette

Prawn and Smoked Salmon Salad with Marie Rose Sauce

Main Courses

Traditional Roast Sirloin of Beef with all the accompaniments

Roast Breast of Chicken with a Bacon, Mushroom and Red Wine Sauce

Traditional Roast Loin of Pork with Apple Sauce and Pan Gravy

Pan Fried Chicken Breast wrapped in Bacon and stuffed with Mozzarella

Roast Leg of Lamb with Rosemary Gravy

Main Course - Fish

Grilled Fillets of Sea Bass with a Rich Roasted Tomato and Herb Sauce

Baked Fillet of Cod with a Cheese and Herb Crust, Dill and White Wine Cream

Baked Fillet of Salmon En-croute with a Tarragon Cream Sauce

Main Course - Vegetarian

Spinach and Ricotta Pancakes with a Tomato and Parmesan Sauce

Roasted Mediterranean Vegetable Lasagne with Garlic Bread

Chinese Vegetable Stir Fry with Egg Noodles, Toasted Pine Nuts and Hoi Sin Sauce

Desserts

Apple and Blackberry Crumble with home made Custard

Fresh Fruit Salad with Vanilla Ice cream

Cream Filled Profiteroles flavoured with Baileys and drizzled with chocolate sauce

Caramelised Tangy Lemon Tart with Raspberry Coulis

Cheese Platter served with Biscuits, Grapes and Celery

Vanilla Cheesecake served with Black Cherry Compote

Bread and Butter Pudding served with Fresh Cream

Warm Chocolate Brownie with Vanilla Ice Cream

Coffee

Filter Coffee with Chocolate Mints

Prices

3 Course Meal and Coffee £ 18.95 per person

2 Course Meal and Coffee £15.50 per person

Private Room Hire Charges vary depending on date of Event



Fork Buffet Menu

Hot Fork Buffet Menu A £17.50

Pan Fried Strips of Beef with Paprika Spiced Cream Sauce

Baked fillet of Cod Mornay

Sun-Blush Tomato and Roast Red Onion Pasta Bake

Freshly Baked Bread Rolls

Minted New Potatoes

Roasted Mediterranean Vegetables

Savoury Basmati Rice

Tangy Lemon Tart with Raspberries

Cheese Platter

Fruit Bowl

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Cold Fork Buffet Menu C £17.50

Honey & Mustard Glazed Gammon

Cold Roast Breast of Turkey with Cranberry Sauce

Cold Poached Salmon with Chives Mayonnaise

Smoked Fish Platter

Cheese & Onion Quiche

Mixed Leaves Coleslaw Salad

Tomato & Pasta Salad

Waldorf Salad

Bailey's Cream filled Profiteroles drizzled with Chocolate Sauce

Cheese Platter

Fruit Bowl

Finger Buffet Menu

Design your own Buffet menu by choosing from the following Options

Selection of Cocktail Sandwiches with Various Fillings
Selection of Fresh Rolls with Various Fillings
Bacon & Cheese Straws
Selection of Quiche in 3 Varieties
Buffet Sausage Rolls
BBQ Chicken Wings
Selection of Filled Vol Au Vents
Selection of Bar Snacks – Peanuts, Tortilla Chips, & Crisps

Cocktail Vegetable Samosas
Vegetable Spring Rolls with Plum Sauce
Vegetable Satay served with a Peanut Sauce
Breaded Brie Wedges served with Cranberry Jelly
Salmon & Dill Bites served with Lemon Mayonnaise
Vegetable Puffs
Chipolatas with Dipping sauces
Plain Chicken Satay with a Peanut Sauce
Spiced Potato Wedges with Garlic Mayonnaise
Tempura Prawns with a Sweet Chilli Dip
Stuffed Mini Jacket Potatoes with Cream Cheese and Chives

Sweet Things

Scones with Fresh Whipped Cream & Strawberry Jam
Selection of Danish Pastries
Rich Fruit Cake
Mini Ring Doughnuts
Selection of Muffins
Eclairs with Whipped Cream

Choose from the following Price options per person

Selection of 6 Food Options - £8.95
Selection of 8 Food Options - £10.95
Selection of 10 Food Options - £12.95
Selection of 12 Food Options - £14.95

Something Refreshing

Freshly Brewed Coffee & Tea - £1.95 per guest
A Small Glass of House Red or White Wine - £3.50 175ml
A Large Glass of House Red or White Wine - £4.50 250ml
A Traditional Glass of Dry, Medium or Sweet Sherry – £2.50
Fresh Orange Juice by the Jug - £6.00
A Bottle of House Red or White Wine - £12.95
1 litre Bottled Mineral Water - £2.95