

# *Formal Dining Menu*

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## **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 Summer Fruit 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 £ 19.95 per person

2 Course Meal and Coffee £16.50 per person

**Private Room Hire Charges vary depending on date of Event**

**If you wish to offer your guests a choice of meal you may select 3 starters, 3 main courses and 3 desserts for them to choose from. We will then require a pre-order 10 days before the event. The hotel will provide name cards with guests name and menu choices**



# Fork Buffet Menu

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## **Hot Fork Buffet Menu A £18.50**

*Homemade Mild Chicken Curry*

*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 £18.50**

*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 Quiche  
Buffet Sausage Rolls  
BBQ Chicken Wings  
Selection of Filled Vol Au Vents  
Selection of Bar Snacks – Cheese T wists, 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  
Warm Cajun Chicken Skewers  
Spiced Potato Wedges with Garlic Mayonnaise  
Tempura Prawns with a Sweet Chilli Dip

### **Sweet Things**

Scones with Fresh Whipped Cream & Strawberry Jam  
Selection of Danish Pastries  
Rich Fruit Cake  
Victoria Sponge Cake  
Mini Chocolate Brownies  
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

*Please be aware that if you wish to have double of any food options, a supplement will apply*

### **Something Refreshing**

Freshly Brewed Coffee & Tea - £2.25 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 - £8.00  
A Bottle of House Red or White Wine - £13.95  
1 litre Bottled Mineral Water - £2.95

