

Set Menu

Soup of the Day served with Artisan Breads
Duck & Orange Pate served with Mixed Salad Leaves & Toast
Sesame Deep Fried Brie with Plum & Apple Chutney
Stuffed Field Mushroom topped with Goats Cheese
Smoked Salmon served with Mixed Salad Leaves & Brown bread & Butter
Traditional Prawn Cocktail



Loin of Pork, Apple & Calvados Sauce & Apple Fritters
Chicken Breast Stuffed with Dolcelatte En Croute
Beef Bourguignon with Creamy Mashed Potato
Fillet of Coconut Crusted Salmon
Skate Wing served with a Lemon, Butter & Caper Sauce
Vegetable & Nut Wellington served with a Tomato & Basil Sauce

All Served with Fresh Vegetables & New Potatoes



Choice of Desserts



Fresh Coffee & Truffles

All Coffees & Teas Accompanied with Chocolate Truffles

£22.50 per head
(Service not included)

Set Menu

Soup of the Day served with Artisan Breads
Smoked Salmon & Prawn Cornettes served with Salad & Brown Bread & Butter
Stuffed Field Mushroom topped with Goat's Cheese
Chicken Liver, Tarragon & Whisky Pate with Toasted Brioche
Whole Baked Baby Camembert served with Chutney & Breads
Thai Fishcake with Sweet Chili Jam Dressing



Marinated Steak Brochette served with Béarnaise Sauce
Minted Barnsley Lamb Chops served with Dauphinoise Potatoes,
Mint & Rosemary Gravy
Chicken Breast Stuffed with Stilton, Almond & Apricot Mousse
Wrapped in Parma Ham
Baked Fillet of Salmon with a Basil & Pine Nut Crust
Chargrilled Tuna with Basil, Sweet Pepper & Balsamic Glaze
Tomato, Dolcalatte & Chive Tart served with Salad & New Potatoes

All Served with Fresh Vegetables & New Potatoes



Choice of Desserts



Fresh Coffee & Truffles

All Coffees & Teas Accompanied with Chocolate Truffles

£25.00 per head
(Service not included)

Set Menu

Soup of the Day served with Artisan Breads
Smoked Haddock Welsh Rarebit Fish Cake
Fresh Melon with Parma Ham & Raspberry Coulis
Gravadlax served with Dill & Mustard Sauce
Duck & Green Peppercorn Pate served with Toasted Brioche
Warm Tomato, Dolcalatte & Chive Tart



Brioche Crusted Rack of Lamb served with a Mint & Rosemary Gravy
Beef Stroganoff served with Rice
Chargrilled Duck Breast served with Apricot & Grand Marnier Sauce
Cajun Marinated Swordfish served with Garlic King Prawns
Grilled Seabass Fillet served with a Soy, Chilli & Ginger Dressing
Vegetable & Nut Wellington, Tomato & Basil Sauce

All Served with Fresh Vegetables & New Potatoes



Choice of Desserts



Fresh Coffee & Truffles

All Coffees & Teas Accompanied with Chocolate Truffles

£27.50 per head
(Service not included)