

SWANLEY BANQUETING

Telephone No: 01322 613900

Menu Selector I

Create the same 3 Course Set Meal for all your guests from the following:
(vegetarians and guests with special dietary requirements will be individually catered for)

Starters

Roll and Butter will be served with all starters

- Refreshing Slices of Seasonal Melon served with a Compôte of Berries or drizzled with a Lime and Honey Dressing
- Chef's Country Pate with Fresh Salad Garnish served with Triangles of Toast
- Light Spring Vegetable Soup ~ alternative soups available on request
- Succulent Prawns with Marie Rose Sauce nestling on a bed of crisp Lettuce, served with Lemon

Main Courses

All served with the Chef's seasonal vegetables and potatoes

- Roast Chicken Supreme with a choice of:
 - a. Traditional with Chipolata, Bacon Roll and Sage and Onion Stuffing
 - b. Tarragon Cream Sauce
- Roast Norfolk Turkey served with Chipolata, Herb Stuffing and Cranberry Sauce
- Roast Pork served traditionally with Apple Sauce
- Oven baked Salmon Fillet with Buttered New Potatoes and Dill Sauce

Desserts

- Fresh Strawberries and Cream (available in season only)
- Profiteroles filled with Fresh Cream served with Chocolate Sauce
- Lavish Lemon ~ shortcake and lemon sponge base topped with light lemon mousse and fresh cream
- White Chocolate and Raspberry Cream Cheesecake
- Warm Baked Apple Pie served with Cream
- Assorted Cheeses ~ English or Continental (available instead of dessert for a £1.50 per person supplement or as an additional course at £2.80)

Coffee and Chocolate Mints