

SWANLEY BANQUETING

Telephone No: 01322 613900

Menu Selector 2

Create the same 4 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

- Honeydew and Galia Melon Stack, surrounded by a Raspberry Coulis
- Breaded Mini Salmon fillets served with Dill Mayonnaise and a Salad Garnish
- Breaded Baby Camembert with Redcurrant Sauce
- Oak Smoked Salmon with succulent Prawns served with a Sour Cream and Chive Dressing
- Rocket Salad, Beef Tomato and Buffalo Mozzarella drizzled with an Olive Oil and Pesto Dressing

Soups

- Cream of Tomato and Basil served with Crème Fraiche
- Light Spring Vegetable
- Leek and Potato

Main Courses

All served with the Chef's seasonal vegetables and potatoes

- Supreme of Free Range Chicken stuffed with Cream Cheese and Herbs wrapped in Bacon
- Roast Leg of Lamb with Rosemary, Thyme and Redcurrant Sauce
- Traditional Roast Beef served with Yorkshire Pudding and Creamed Horseradish
- Succulent Turkey Breast in a Creamy Leek and Smoked Bacon Sauce
- Oven Roasted Pork with Apple in a White Wine, Cream and Dijon Mustard Sauce

Desserts

- Tropical Fruit Flan ~ sweet pastry case with french custard and sponge topped with assorted fruit pieces
- Lemon Meringue Ice Cream Cake
- Luxury Organic Cranberry and Raspberry Cheesecake
- Individual Tarte Tatin ~ caramelised apples with butter on puff pastry
- Warm Dark Chocolate Cake with Melting Chocolate Truffle

Coffee and Chocolate Mints