

SWANLEY BANQUETING

Telephone No: 01322 613900

Menu Selector 3

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

- Tandoori Chicken Salad with Mint, Cucumber and Red Onion mixed through a Yoghurt Dressing on a bed of mixed leaves
- Salad of Smoked Salmon with Prawns, Chives and Lemon served on a bed of mixed leaves with brown bread and butter
- Succulent Venison Pate flavoured with Plums and Brandy, served with a toasted brioche
- A hot pastry case filled with a trio of Smoked Fish in a light Mustard Sauce
- Melon and Cucumber on a bed of Rocket with a Mint Yoghurt Dressing

Soups

- Broccoli and Stilton
- Cream of Watercress
- Cream of Tomato and Red Pepper
- Carrot and Coriander

Main Courses

All served with the Chef's seasonal vegetables and potatoes

- Peppered Beef with a Whisky and Mushroom Sauce
- Roasted Loin of Pork with Caramelised Apples and Grain Mustard Sauce
- Best end of Lamb with Wild Mushrooms
- Chicken Breast stuffed with Mozzarella and wrapped in Sage and Parma Ham
- Baked fillet of Salmon scented with Fennel, Lemon and White Wine
- Baked Courgette and Wild Mushroom Risotto

Desserts

- Summer Pudding with a Berry Compote and Fresh Double Cream
- Luxury handmade individual Banoffee Pie
- Homemade Bread and Butter Pudding
- An individual smooth Vanilla Cheesecake resting on Biscuit Crumb
- Exotic Fresh Fruit Salad with Dairy Cream
- Luxury Cheeseboard

Coffee and Petit Fours