



DINNER MENUS

Gold Menu

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 ~
- ~ Leek and Potato 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:
 - Traditional with Chipolata, Bacon Roll and Sage and Onion Stuffing
 - Tarragon Cream Sauce
 - White Wine and Mushroom 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 ~
- ~ Mediterranean Wellington ~ Seasonal Vegetables with Mozzarella and Cheddar Cheeses encased in Golden Puff Pastry~

DESSERTS

- ~ Fresh Strawberries and Cream (available in season only) ~
- ~ Profiteroles filled with Fresh Cream served with Chocolate Sauce ~
- ~ White Chocolate and Raspberry Cream Cheesecake ~
- ~ Warm Baked Apple Pie or Crumble served with Cream or Custard ~

£32.50 per person

COFFEE AND CHOCOLATE MINTS



Diamond Menu

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 ~
- ~ Plum Tomato and Feta Cheese Salad with Fresh Basil Dressing and Ciabatta Bread ~
- ~ Oak Smoked Salmon with succulent Prawns served with a Sour Cream and Chive Dressing ~

SOUPS

(Alternative Soups available on request)

- ~ Cream of Tomato and Basil served with Crème Fraiche ~
- ~ Leek and Potato ~

MAIN COURSES

All served with the Chef's seasonal vegetables and potatoes

- ~ Supreme of Free Range Chicken stuffed with Mushrooms in White Wine and Tarragon Sauce ~
- ~ Roast Leg of Lamb with Rosemary, Thyme and Redcurrant Sauce ~
- ~ Traditional Roast Beef served with Yorkshire Pudding and Creamed Horseradish ~
- ~ Baked Salmon with White Wine Scented with Fennel ~
- ~ Oven Roasted Pork with Apple in a White Wine, Cream and Dijon Mustard Sauce ~

DESSERTS

- ~ Exotic Fresh Fruit Salad laced with Champagne ~
- ~ Individual Treacle Sponge Pudding with Dairy Cream Custard ~
- ~ Luxury Cheesecake topped with Winter Berries ~
- ~ Individual French Apple Tart with Fresh Dairy Cream ~
- ~ Individual Chocolate Fondant served with Fresh Dairy Cream ~

COFFEE AND CHOCOLATE MINTS

£40.00 per person

