

Three Course Menu Options 2016

Menu 1

Roast Tomato and Basil Soup served with or without roll & butter
Classic Prawn Cocktail on a bed of Iceberg lettuce, with roll & butter
Succulent Chicken Breast in a Chasseur Sauce with New Potatoes & seasonal vegetables
Winter Vegetable Medley & Garden Herbs in a Mature Cheddar Sauce en Croute served as above or without
Pastry for Gluten Free option
Vanilla Cheesecake, Garnished with Summer Berries, served with Chantilly Cream
Fresh Fruit Skewers served with Chocolate Sauce and Chantilly Cream

£22.60

Menu 2

Country Style Vegetable Soup
Skewered Chicken with Sweet Chilli Dipping Sauce
Pork Loin in Apple Cider Sauce, with New Potatoes & Seasonal Vegetables
Warm Goats Cheese and Tomato Tartlet, served as above
Tarte au Citron, served with Chantilly Cream
Fan of Melon with Mango Coulis Glaze, served with Chantilly Cream

£22.40

Menu 3

Tomato and Roasted Pepper Soup served with Roll & Butter
Chicken Liver Terrine with onion Marmalade served with Roll & Butter
Supreme of Chicken in Rich Wine & Mushroom Sauce, with Roast Potatoes & vegetables
Vegetable Wellington, served with Potatoes & Seasonal Vegetables
Frosted Rich Chocolate Cake, served with Chantilly Cream
Fresh Fruit Platter with Raspberry Coulis Glaze, served with Chantilly Cream

£23.20

Menu 4

Carrot & Coriander Soup
Mozzarella, Tomato, Basil on a bed of Pesto Drizzled Rocket
Roast Chicken with lemon and Herbs, served with herb Mash & Seasonal Vegetables
Succulent Nut Roast, served as above
Cream Filled Profiteroles, Drizzled with Butterscotch Sauce
Tri-Melon Fan with Strawberry Glaze, served with Chantilly Cream or Raspberry Coulis

£20.80



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Menu 5

Lemon & Coriander Hummus, served with Roll and butter
Potato Skins filled with Mature Cheddar & Bacon
Beef Stroganoff, served with Fragrant Rice & Accompanied by Seasonal Vegetables
Wild Mushroom Stroganoff, served with Fragrant Rice & Seasonal Vegetables
Tarte Au Citron, served with Chantilly Cream & Garnished with Fresh Berries
Red Wine Poached Pear, with Cinnamon Crumb & Vanilla Cream or Coulis (Optional)

£23.00

Menu 6

Tomato & Oregano Soup, served with roll and butter
Sticky Chicken Wings in Barbeque Sauce, Garnished with Mixed leaf Salad
Braised beef in Red wine jus, served with New Potatoes & Accompanied by Seasonal Vegetables
Vegetable Kleftico, served as above
Tiramisu, served with Chantilly Cream
Fresh Fruit Skewers served with Mango Coulis Glaze & Chantilly Cream (optional)

£23.40

Menu 7

Duck Liver Pate with Cointreau Glaze, served with Onion Marmalade
Rocket, Beetroot & Citrus Salad
Oven Baked Chicken in Rich Garlic & Herb Sauce with New Potatoes & veg
Spinach & Ricotta Cannelloni, accompanied by seasonal vegetables
Chocolate Mousse, with Chantilly Cream & Garnished with Fresh Berries
Cinnamon Pancake Stack with Apple Compote with or without cream

£26.00

Menu 8

Mozzarella Cheese Sticks with Barbeque Dipping Sauce
Broccoli and Cauliflower Soup, served with Crusty Roll & Butter
Beef Bourignon, with Roast Potatoes, & accompanied by Seasonal Vegetables
Chefs Own Vegan Roast, served as above
New York Cheesecake, Garnished with Fresh Berries
Banana Pancake Stack with Maple Syrup

£25.60



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Menu 9

Mediterranean Mixed Sharing Platter, (Marinated Olives, Chicken and Chorizo, Feta & Tomato Salad, Sautéed Prawns with Garlic & Herbs) served with assorted Flatbreads
Spanish Chicken with Olives & Onions in a herb infused Tomato sauce, Served with sautéed Potatoes & Honey Roast Vegetables
Courgette & Aubergine Moussaka, served as above
Chocolate Almond Tart, served with Chantilly Cream & Garnished with Fresh Berries
White Wine Poached Pear with Cinnamon Crumb, & vanilla Cream or Butterscotch Sauce

£25.60

Menu 10

Skewered Chicken in Sweet Chilli Sauce
Sweet potato Chowder
Cajun Slow Roast Pork, with herb Mash & accompanied by Seasonal Vegetables
Vegetable Jambalaya, served as above
Gluten Free Alabama Fudge Cake
Gluten Free , Seasonal Fruit Crumble, served with cream

£26.50

Menu 11

Smoked Mackerel Pate, served with roll & butter
Country style Leek & Potato Soup, served with roll and butter
Honey Roast Gammon with Cider Gravy, with Roast Potatoes & Seasonal Vegetables
Honey Roast Halloumi, Tomato & Pepper Stack in a rich Ragu Sauce, served as above
Chocolate Cherry Mess
Fresh Fruit Skewers with a Strawberry Glaze, served with Chantilly Cream

£25.00

Menu 12 - Indian Menu

Lamb Kofta and Minted Yoghurt Sauce & flat Bread
Vegetable Samosa with Mango Chutney & Flat bread
Classic Chicken Tikka Masala, with Coriander Rice, & Bombay Roast Vegetables
Fragrant Vegetable Jalfrezi, served as above
Tarte Au Citron, Garnished with Fresh Berries
Fresh & Light Sorbet Trio

£24.20



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Menu 13

Spicy Chicken Wings with Sweet Chilli Sauce or Soured Cream & Chive
Cream of Parsnip Soup with roll & butter
Lamb Shank in Rosemary & Red wine Jus with New potatoes & seasonal veg
Sweet Potato Topped Vegetable medley , with Tomato & herb Sauce & Corn on the Cob
Strawberry Gateau, Garnished with Fresh Berries
Red Wine Poached Pear, with Cinnamon Crumb, & Vanilla Cream or Chocolate Sauce

£26.20

Menu 14

Barbeque Pork & Mozzarella Potato Skins
Sweetcorn Chowder, Both served with Roll & Butter
Cajun Chicken, slow cooked in a Spicy rich sauce, with sauté pots, cob corn and green beans
Cajun Style Vegan Roast, slow cooked in a Spicy rich sauce, served as above
Apple Pie, served with Fresh Cream
Tri- Melon Fan with Raspberry Coulis Glaze, served with Chantilly Cream(Optional)

£24.60

Menu 15

Potato Skins filled with Chilli Beef, topped with Soured Cream and Chives
Garlic Mushrooms, Both served with Roll & Butter
Smoked Bacon Stuffed Chicken Breast with White wine & cream Sauce, with New Potatoes & vegetables
Warm Vegetable Quiche, served with New Potatoes & Accompanied by Seasonal Vegetables
Rich Chocolate Cake, with Chantilly Cream & Garnished with Fresh Berries
Melon & Strawberry Skewers with Mango Coulis Glaze, with Chocolate Sauce

£21.40

Menu 16

Seafood Cocktail, served with Iceberg Lettuce & Tomatoes
Butternut Squash Soup, Both served with Roll & Butter
Beef Stifado -Slow cooked tender beef in Shallot & Red Wine Sauce, served with fragrant rice & veg
Wild Mushroom Stifado, Wild Mushrooms & Vegetables served in a rich red wine sauce. Served as above
Eton Mess
Cherry & Almond Chocolate truffles served with Yoghurt Dressing

£24.60



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Menu 17

Glazed Pork strips in Honey Mustard Sauce, served on a bed of rocket
Lemon & Coriander Hummus , served with roll and butter
Chefs Own Chicken & Smoked Ham (En Crouete), with roast potatoes & seasonal Vegetables.
Available without Pastry for Gluten Free Option
Vegetable lasagne, served with Seasonal Vegetables
Raspberry Bakewell Cake, Garnished with Fresh Berries & Chantilly cream
Baked Apple with Cinnamon & Sultana Core, served with Chantilly Cream

£22.60

Menu 18

Honey & Mustard Chicken Goujons, served on a bed of Iceberg lettuce
Spiced 5 Bean Soup, served with roll & butter
Slow cooked beef in Rich Ale & Onion Sauce, topped with Fondant Potato, served with Seasonal veg
Vegetable Medley & Herbs in a Cheddar Sauce, (en crouete), served as above - Available without Pastry for
Gluten Free Option
Steamed Treacle Pudding, served with Chantilly Cream
Chocolate , Orange & Cointreau Fruit Cups, served with Chantilly Cream

£23.40

Menu 19

Mushrooms in White wine & cream sauce, garnished with Crispy Bacon
Fan of melon, served with or without Roll & Butter
Slow Cooked, sticky Barbeque Pork, served with New Potatoes & Accompanied by Seasonal Vegetables
Succulent Nut Roast, served as above
Date & Walnut Chocolate Truffles, served with Chantilly Cream or Chocolate Sauce
Exotic Fruit Skewers with Raspberry Coulis Glaze, with or without Chantilly cream

£24.00

Menu 20

Sautéed Prawns in Cream & Blue Cheese Sauce
Pea & Mint Soup, served with roll & butter
Succulent Beer Braised Beef, with a Light, Herbed Dumpling Crust (Optional), served with Seasonal Vegetables and Creamy Herb Mash
Halloumi /Veg Stack in a Tomato & Basil Sauce, Served as above
Orange & Almond Cake,
Tri-Melon Fan with a Strawberry Glaze.

£24.80



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Menu 21 - Oriental Menu

Oriental Sharing Platter - Vegetable Spring Rolls with Sweet Chilli Dip, Glazed sticky Pork strips in Honey & lemon sauce, Sesame Prawn Toast, Prawn Crackers, Sweet & Sour Slaw, Stir Fried Vegetable dish
Sweet & Sour Chicken with Egg Fried Rice, and shredded Vegetables
Aromatic Duck in Hoisin Sauce, with shredded vegetables and egg fried rice
Vegetable Chow Mein, served with Fried Rice
Banana Pancake Stack with Maple Syrup
Fruit Glory, selection of Fruit, with Chocolate and Raspberry Sauce

£35.40

Menu 22 - Christmas Menu

Ardennes Pate, Served with Onion Chutney, Salad Garnish & Roll & Butter
Carrot & Coriander Soup served with or without Roll & Butter
Traditional Roast turkey or Honey Roast Gammon, served with all the trimmings
Nut Roast, served as Above, both available as Gluten Free meal (Without Pudding/stuffing/pig in blanket)
Xmas Pudding
Date & Cherry Chocolate Truffles, served with Chocolate & Raspberry Glaze, with or without Brandy Chantilly Cream

£27.20

