



DIS
DINE IN STYLE

Menu Examples

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Set Menu Examples

Menu 1 @ £ 25.00 per head

- Bruschetta of char grilled vegetables with mozzarella and herbs
- Roast breast of Chicken with button mushrooms and Dijon cream
- Saute potatoes, Broccoli and Carrots
- Fresh baked apple pie and cream
- Coffee and mints

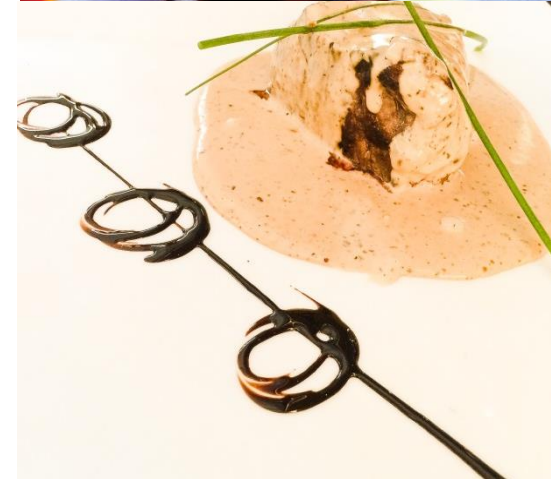
Menu 2 @ £ 25.00 per head

- Roasted vegetable tart
- Loin of Pork parcel filled with roasted apples, onions, breadcrumbs and sage
- Minted new potatoes, seasonal vegetables
- Tiramisu
- Coffee and mints

Menu 3 @ £ 28.00 per head

- Smoked Salmon and Tiger prawn timbale
- Sirloin steak with chasseur sauce
- Lyonnaise potatoes, cauliflower au gratin and green beans
- Poached Pear with chocolate sauce and vanilla ice cream
- Coffee and mints

Please ask us if you require information on the allergen information of our dishes.



Menu 4 @ £ 28.00 per head

- Parma ham and rocket saladette
- Barbary Duck breast, vanilla and black cherry sauce
- Rosemary and garlic infused Chateau potatoes, fine beans and baton carrots
- Lemon tart with roasted lime sauce
- Coffee and mints

Menu 5 @ £ 38.00 per head

- Crab, saffron and spinach tart, with caper and lemon salad
- Fillet of Beef Rossini
- Duchess potatoes and a medley of baked baby vegetables
- Chocolate ganache with white chocolate ice cream and vanilla pod cream
- Coffee and mints

Menu 6 @ £ 30.00 per head

- Pan fried Asparagus with grated egg and hollandaise sauce
- Baked Sea Bass, roasted lemon and sweet pepper rosti
- Fondant potatoes and roasted root vegetables
- Baked pineapple with sweet chilli sauce and mango sorbet
- Coffee and mints



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