

## **EASY OPTION MENU SELECTOR**

**Easy as 1, 2, 3.**

Choose your starter, your main course and your dessert, simple.  
The food costs quoted include, crockery, cutlery, table linen, linen napkins

Other staffing charged separately.

Saturday Weddings and Events - £41 per person plus VAT

Weekday Weddings and Events - £35 per person plus VAT

### **STARTERS**

1. Salmon and prawns - Cold poached Salmon and fresh water prawns garnished with lemon and parsley and served with a lemon mayonnaise.
2. Crab nest- filo pastry filled with spinach and crab and served with a light hollandaise and dill sauce
3. Prawn cocktail – The traditional classic with Marie rose
4. Avocado Pears with Prawns – and a lemon and garlic vinaigrette
5. Chicken liver parfait – Homemade parfait served with crisp leaves, onion chutney and crackers
6. Chicken Roulade topped with crispy bacon and avocado dressing
7. Carpaccio of Beef – Light slices of fillet of Beef with herb oil and capers
8. Confit leg of Duck - Config Duck set on a light Asian coleslaw with sultanas
9. Ham hock Terrine – studded with pistachio nuts and served with a cranberry sauce
10. (V)Vegetable terrine – Layered vegetable terrine with pickled vegetables and herb salad
11. (V) Spinach, Mushroom and Nut roulade
12. (V) Spinach and filo pastry baked with feta cheese
13. Selection of home-made tarts, all served with light salad:
  - A. (V) Broccoli and Stilton
  - B. (V) Smoked Salmon and Brie
  - C. Leek and Bacon
  - D. (V) Cheddar Cheese, Onion and Tomato
  - E. (V) Spinach and Mushroom

**A NUMBER OF OTHER STARTERS ARE AVAILABLE ON REQUEST**

## **MAIN COURSES**

Unless otherwise indicated Main Courses are served with a selection of seasonal vegetables

1. Traditional Roast Beef – Sirloin of Beef, Yorkshire pudding, roast potatoes and gravy made from stock
2. Rib eye of Beef, mustard mash and red wine sauce
3. Rack of Lamb – Set on fondant potato and edged with a port and red currant sauce.
4. Rump of Lamb – brushed with rosemary, served with mashed potato and mint jus
5. Chicken Princess - Supreme of chicken poached in white wine, covered with a cream sauce topped with asparagus, served with your choice of potato
6. Chicken Chasseur - Chicken breast cooked in red wine with smoked bacon, button onions and mushrooms and tomatoes, served with your choice of potato
7. Chicken in a Mild Curry Sauce - pieces of chicken thigh slowly cooked in onions, coriander, red peppers, garlic, ginger and eastern spices served with saffron rice, Bombay potatoes and Curried vegetables – Can be served as a vegetarian option also
8. Pork Fillet - Pork fillet braised with apples and cider form a sauce thickened with fresh cream, served with your choice of potatoes
9. Pork Itallienne – Pork Loin sautéed with onions, tomatoes, black olives and Italian herbs and served with tagliatelle or with your choice of potatoes
10. Cod Fillet – served with a light parsley sauce set on a crushed new potato bed
11. Salmon with Tarragon in a White Wine Sauce – Salmon darne cooked with onions and fresh tarragon in a creamy white wine sauce, served with a sweet potato mash
12. Rainbow Trout – Baked in foil and infused with white wine and herbs served with dauphinoise potatoes
13. (V) Ribbon vegetables in sesame with ably wheat and sweet peppers.
14. (V) Pasta Itallienne - Spinach and egg pasta served with a tomato and basil sauce with black olives
15. (V) Spinach and Feta Cheese - Spinach and feta cheese cooked with onions and cumin and baked in a filo pastry parcel
16. (V) Garlic Mushrooms - large field mushrooms baked in the oven with lashings of fresh cream, chopped parsley and garlic.

**A NUMBER OF OTHER MAIN COURSE OPTIONS ARE AVAILABLE  
UPON REQUEST**

**DIS**  
DINE IN STYLE  
CATERERS

## **DESSERT OPTIONS**

1. **Lemon Soufflé with Almond Praline**
2. **White Chocolate Roulade - filled with strawberries or raspberries and fresh cream**
3. **Trio of Chocolate, Coffee and Plain Meringue - filled with dark chocolate mousse and fresh cream**
4. **Light Hazelnut Roulade - filled with passion fruit and whipped cream**
5. **Choux buns - filled with fresh fruits and grand mariner cream**
6. **Banoffee Pie**
7. **Mille Feuille**
8. **Individual Creme Brulee**
9. **Raspberry and Almond Flan**
10. **Petits Pots au Chocolat**
11. **Fresh Fruit Salad**
12. **Hazelnut Meringue - served with raspberry coulis**
13. **Lemon and Kiwi Fruit Cheesecake**
14. **Baileys Liqueur Cheesecake**
15. **Rich Triple Layer Chocolate Fudge Cake**
16. **Strawberry Delice**
17. **Charlotte Russe**
18. **French Apple Flan**
19. **Fruits of the Forest Trifle**
20. **Eton Mess**

**A NUMBER OF OTHER DESSERT OPTIONS ARE AVAILABLE ON REQUEST**

