



£25.00 per person

MENU

Choose 3 items from each course
Please complete your pre-order two weeks prior to the event.

Starters

Selection of Homemade Soups

Choose from roast tomato & pepper, leek and potato, cream of mushroom and lightly curried parsnip all served with a fresh roll

Pan fried Wild & Baby Mushrooms

In a creamy garlic & parsley sauce on toasted brioche

Roast Mediterranean Vegetables & grilled Haloumi

With baby leaves & pesto

Smoked peppered mackerel pate

Toasted ciabatta & baby leaves

Classic Prawn Cocktail

In Marie rose sauce served with brown bread and butter

Home smoked salmon & purple potato salad

Lamb's lettuce, cucumber ribbons & champagne dressing

Ham Hock Terrine

Pickled golden beetroot, silver skin onions & carrots with rocket leaves

Brandy & Herb Chicken Liver Pate

Melba toast, fruit chutney & watercress salad

Mains

Roast sirloin of beef & Yorkshire pudding

Garlic & rosemary roast potatoes, mixed vegetables & red wine jus

Slow cooked Lamb neck fillet

Herbed new potatoes, roast baby carrots, silver skin onions & peas with port jus

Chicken supreme wrapped in smoked bacon

Roast new potatoes, mixed vegetables with white wine and mushroom sauce

Braised Lincolnshire sausages

Wholegrain mustard mash with buttered peas & caramelised onion gravy

Roast Tenderloin of pork with mini sausage and sage & onion seasoning

Garlic & rosemary roasted potatoes, mixed vegetables, apple sauce and sage scented jus

Wholegrain mustard & herb crusted Lamb Loin

Roasted new potatoes, parsnip puree, baby carrots, fine beans and a redcurrant jus

Seven-hour braised beef brisket

Creamy mashed potato, roast baby carrots. Silver skin onions and peas

Roast Asian flavoured Pork belly

Sauté potatoes, roasted baby corn, broccoli & peas with Asian scented jus

Coq au Vin

Braised chicken in red wine sauce, button mushrooms, baby onions & bacon lardons served with new potatoes & fine beans

Mains – Fish

Pan fried Sea Bass & tomato compote

Lyonnais potatoes, roast baby corn & peas served with lemon butter sauce

Poached smoked Haddock & poached egg

Wholegrain mustard mash with buttered peas and parsley sauce

Roast Cod fillet with diced Chorizo

Herbed new potatoes, mixed vegetables served with a white wine sauce

Mains – Vegetarian

Wild Mushroom Stroganoff

Braised herbed rice and tender stem broccoli

Roasted Portobello mushrooms on a tomato compote

Filled with wilted spinach topped with a rosemary & cheese crumb served with roasted new potatoes & mixed vegetables

Roast Butternut squash & pea Risotto

Finished with mascarpone cheese, cream & parmesan shavings

Desserts

Seasonal Fruit Crumble

Toasted oat crumb & vanilla custard

Baked American Cheesecake

Fruits of the forest compote

Chocolate Baileys Tart

Quenelle of clotted cream & chocolate sauce

Glazed Lemon Tart

Fresh raspberries & fruit coulis

Sticky Toffee Pudding

Vanilla bean ice cream

Coconut Panna Cotta

Passion fruit gel & mango sorbet

Selection of British Cheeses

Served with grapes, celery, onion chutney & savoury biscuits

All prices are inclusive of vat at 20%