

A La Carte Menu

Starters

Chicken in Mushroom Cream Sauce on a Golden Baked Vol au Vent	£5.75
Cajun Chicken Salad with Smoked Bacon & Caesar Dressing	£5.65
Baked Goats Cheese Tart, Tomato Salad, Pesto Dressing	£5.75
Smoked Chicken & Pimento Terrine, Seasonal Salad	£5.95
Chilled Melon with Mango Sorbet and Fruit Coulis	£4.95
Confit Leg of Duck, Walnut & Pear Salad	£5.50
Crisp Fish Cakes on Mixed Green and Lemon Crème Fraiche	£6.50
Smoked Salmon with King Prawn & Citrus Dressed Salad	£6.95
Flaked Poached Salmon & King Prawn Terrine bound with Marie Rose Sauce	£6.25

Soups

Smoked Seafood & Saffron Chowder	£3.50
Cream of Tomato with Basil Oil	
Cauliflower & Smoked Bacon	
Roast Courgette and Brie with Basil	
Cream of Vegetable	
Butternut Squash with Toasted Mixed Seeds	
Cream of Chicken & Mushroom	
Carrot & Coriander	
Leek & Potato	

Sorbet

Lemon	Passion Fruit	Raspberry	£3.00
Champagne	Orange	Mango	

A Refreshing Interlude Prior to Main Course

Main Courses

Breast of Stuffed Chicken wrapped in Bacon, Wild Mushroom Sauce	£13.25
Roast Loin of Pork, Caramelised Apple & Calvados Cream Sauce	£13.95
Roast Leg of Lamb with Garlic & Rosemary, Roast Jus	£17.50
Roast Sirloin of Beef with Yorkshire Pudding, Red Wine Gravy	£19.25
Pan Fried Fillet Steak with Shallot Bordelaise Sauce *	£22.50
Roast Fillet of Beef Wellington with Port Jus *	£22.95
Traditional Stuffed Turkey & Honey Glazed Ham, Chipolatas & Roast Gravy	£14.25
Honey Glazed Half Duck with Walnut Stuffing, Orange Jus	£17.75
Fillet of Seabass topped with Prawn Crust, Saffron Sauce	£18.95
Baked Fillet of Salmon, Salmon Soufflé & Saffron Chive Cream	£16.50

Vegetarian Main Course

Sweet Potato and Vegetable Curry with Steamed Rice
Stuffed Baked Aubergine with Herb Crusts
Wild Mushroom & Garden Pea Risotto with Parmesan Cheese
Red Pepper, Spinach & Mozzarella Cheese Strudel

All Main Courses served with Seasonal Vegetables & Potatoes

Should you wish to have a choice of Main Course please add £2.00 supplement to the higher priced dish

Please Note - Dishes marked with an * can not be chosen as a choice option

Desserts

Tuile Basket with Fresh Fruit, Vanilla Ice Cream	£4.50
Traditional Apple Pie & Custard	£4.25
Seasonal Fruit Pavlova	£4.25
Baked Vanilla Cheesecake with Berry Compote	£4.50
Profiteroles set on a Baileys Cream with a Warm Chocolate Sauce	£4.25
Trio of White, Dark & Milk Chocolate Mousse	£4.50
Glazed Lemon Tart & Raspberry Sorbet	£4.50
Chocolate Fondant with Vanilla Ice Cream	£4.75
Manor Assiette of Desserts * (Vanilla Ice Cream Cup, Tiramisu, Fresh Fruit Tartlet & Toffee Profiterole)	£5.95
Individual Baked Alaska *	£5.50

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Coffee & Accompaniments

Tea & Coffee	£1.75
Platter of Cheese (Per Table of 10)	£35.50
Selection of Petit Fours (Per Table of 10)	£9.50
Chocolate Fondue, with Fresh Fruit and Marshmallow (Per Table of 10)	£12.00

All Prices are based on a minimum of 5 Courses

Evening Reception

Tea/Coffee, Selection of Sandwiches & 2 Items From List Below	£6.25
Tea/Coffee, Selection of Sandwiches & 4 Items From List Below	£7.20

Mini Sausage Rolls
Cocktail Sausages
Chicken & Ham Vol au Vents
Mini Vegetable Spring Rolls
Chicken Goujons
Onion Bhaji
Spicy Chicken Wings
Cod Goujons
Mini Quiche

Please note that the quantity ordered, should reflect the number of guests attending

Alternative Items

Fish & Chips in Cones Tea/Coffee	Bacon Bap or Hot Dog Tea/Coffee
£7.25	£6.75

Fork Supper

Beef Stroganoff	£11.50
Beef Curry	£11.50
Chicken Curry	£11.50
Chicken a la King	£11.50
Sweet & Sour Pork	£11.50
Beef Burguignon	

Served with Rice & Tossed Salad

Lasagne	£11.50
Irish Stew	£11.50

Served with Crusty Bread