

NEW DINNER PARTY MENUS 2011

MENU 1 @ £22.00 per head

Starters

Homemade soup (flavour of your choice) served with a roll and butter

Prawn cocktail served on a bed of leaves with brown bread and butter

Bruchetta topped with Mozzarella and roasted cherry tomatoes served with a chutney and side salad

Pate and redcurrant jelly served on a bed of leaves and accompanied by toast.

Mains

Slow cooked lamb shank in a red wine and rosemary sauce

Pan fried chicken breast served in a light white wine, shallot and mushroom sauce

Oven baked fillet of salmon in a rich hollandaise sauce

Vegetable and stilton crumble (V)

All served with roast potatoes, chive mash and accompanied by seasonal vegetables

Sweets

Apple sponge and custard

Baked vanilla cheesecake served with fresh raspberries
and a raspberry coulis

Profiteroles filled with fresh dairy cream, smothered in a
rich chocolate sauce

Fresh fruit salad flavoured with a touch of Passoa.
Served with fresh cream

Cheese and biscuit platter

Menu 2@ £25.00 per head

Homemade soup served with crispy croutons
(flavour to suit)

Pan fried scallops served on a bed of baby leaves with
chorizo and pea and mint purée

Thai spiced fishcakes with a sweet chilli dipping sauce
served on a bed of baby leaves

Mushroom, bacon, fresh herbs and cream topped with
melted cheese served hot in a ramekin with a salad
accompaniment

Beetroot and goats cheese tart served with a sweet chilli
jam and side salad

All accompanied by a roll and butter

Mains

Individual beef Wellington served with Madeira gravy

Fillet of sea bass, pan fried and finished with soy sauce

Pan fried breast of duck in a cranberry and balsamic
sauce

Sticky thyme and mustard pork steak

Mushroom, cranberry and brie Wellington served with a
roasted vegetable sauce (V)

All served with individual potato gratin, roast potatoes
and fresh seasonal vegetables

Sweets

Rich dark chocolate pots with Grand Marnier served
with a swirl of fresh cream

Classic Crème Brulee served with fruit compote
accompanied by fresh cream

Tarte au citron and fresh cream

Grand Marnier Brioche bread and butter pudding served
with vanilla custard

Passion fruit and orange tear drop with a fresh dairy
cream accompaniment.

Coffee and Mints £1.00 extra

Cheese Board £2.00 extra