

# Menu 'A'

To create your Personal Event Menu, please select one dish from each section (Starter, Main Course and Dessert), an optional Vegetarian starter and main course can also be selected

## Starters

### *Creamy Garlic and Herb Tart (V)*

Button mushrooms sautéed with white wine, garlic, fresh herbs and cream served in a homemade crisp pastry tart and finished with golden crumb.

### *Curried Butternut and Parsnip Soup (V)*

Homemade soup of fresh root vegetables and squash finished with rich double cream, a hint of curry and crisp garlic croutons.

### *Moroccan Spaghetti (V)*

Fresh spaghetti pasta cooked with North African spices, almonds, chickpeas and apricots finished with a caper and fresh herb dressing. (Available as a vegetarian main course)

## *Spicy Papaya Fresh Lime and Peanut Salad* *(V)*

*Grated papaya, fresh chilli garlic, fine beans, carrot and bean sprouts tossed in our sharp lime dressing and topped with roasted peanuts.*

## *Crispy Bacon and Egg Florentine*

*Crisp puff pastry cooked with creamy spinach topped with a poached egg, crisp bacon strips and our rich cheese sauce. (Available as a vegetarian starter without bacon)*

## *Fresh Carrot and Ginger Soup (V)*

*Homemade soup full of fresh vegetables and lentils finished with fresh ginger, coriander and cream.*

## *Balsamic Tomato and Spring Onion Salad (V)*

*Fresh cherry tomatoes glazed with balsamic and tossed with baby leaves, fine cut vegetables and spring onions finished with pesto dressing.*

## *Caramelised Onion and Grain Mustard Tart* *(V)*

*Small homemade tart of caramelised onion and grain mustard served warm from the oven with tossed baby leaf salad and tomato relish.*

## *Main Course*

### *Couscous Chicken with Spicy Vegetables and Almond Potato*

*Breast of chicken lightly coated with a fresh herb couscous crust served from the oven on a bed of chilli spiced ratatouille and finished with our crispy coated almond potato.*

### *Honey Glazed Pork Belly with Frankfurter and Salt Beef Cabbage*

*Prime pork belly pot roasted with caraway and honey served on a bed of red cabbage slowly cooked with red*

*currant, Frankfurter and salt beef finished with garlic roasted potato and rich red wine gravy.*

### *Steamed Fresh Herb Salmon Hollandaise*

*Fresh fillet of salmon steamed with fresh herbs served with crisp mixed vegetables and saffron potatoes finished with a lime zest enhanced hollandaise.*

### *Chicken Mango and Curry Cream*

*Breast of chicken roasted with mango and Palma ham and finished with a mild authentic curry cream served on a bed of fine cut vegetables and rice.*

### *Seared Sea Bass with Artichoke Potato and Prawns*

*Artichoke potato and prawns sautéed in nut brown butter and topped with leaf spinach and the fillet of sea bass cooked in a hot pan finished with hollandaise sauce.*

## *Smoked and Fresh Haddock Gratin*

*Crisp pastry case filled with smoked haddock, fresh haddock, leeks and cheese cooked in white wine and cream and topped with a golden crumb crust.*

## *Cranberry and Brie Glazed Chicken with Port Wine Gravy*

*Breast of chicken roasted with cranberry and brie cheese served from the oven on a bed of spring onion mashed potato and finished with mange tout and rich port wine gravy*

## *Juniper Pork Loin with Apricot and Almond Stuffing*

*Loin of pork roasted with fresh herbs and a hint of juniper served on scallop potato with a crispy apricot and almond ball, Kenya beans and a juniper scented jus.*

## Desserts

### *Bavarian Strawberry Shortbread with Raspberry Sauce*

*Homemade light strawberry set cream served with crisp  
lemon shortbread and finished with sharp raspberry  
coulis*

### *Home Made Fruit Brioche with Calvados Sabayon*

*Soft brioche bun filled with a blend of gentle  
stewed fruits and topped with sabayon sauce*

### *Strawberry Raspberry and Crème Fraiche Pavlova*

*Homemade strawberry meringue filled with raspberry  
and crème fraiche and presented on a sharp raspberry  
coulees*

## *Mango and Passion Fruit Tulip*

*Crisp brandy snap case filled with a light mango and passion fruit cream and served with an exotic fruit sauce*

## *Home Made Coffee and Praline Choux*

*Homemade choux pastry filled with a praline and brandy cream and served a fresh coffee flavoured sauce  
Anglaise*

## *Prune and Brandy Chocolate Truffle Torte*

*Classic homemade torte blending pure dark chocolate, brandy and cream centred on brandy soaked prunes and finished with cream*

*(V) = Vegetarian*