

Menu 'B'

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

Fresh Beetroot and Coconut Soup

Homemade soup of fresh vegetables, beetroot and coconut cream finished with coriander and garlic infused oil.

Balsamic Mushrooms and Greek Salad (V)

Fresh button mushrooms marinated in a balsamic and soy dressing tossed with mixed salad leaves, feta cheese, olives and crisp garlic croutons.

Butternut Squash and Roasted Corn Gratin (V)

Fresh butternut squash part cooked with garlic, white wine and cream blended with roasted corn and baked with a

crisp cheese, herb and crumb topping. (Available as a vegetarian main course)

Parmesan Duchess with Avocado and Smoked Chicken

Homemade parmesan choux pastry bun filled with crisp salad, avocado and smoked chicken dressed with crème fraiche and finished with lemon

Smoked Salmon Filo Cornets

Local smoked salmon blended with crème fraiche served in homemade crisp filo cornets and finished with freshly tossed leaves and lemon.

Gruyere Chestnut Mushroom and Spinach Pancakes (V)

Homemade pancake filled with chestnut mushrooms and fresh spinach topped with gruyere. (Available as a vegetarian main course)

Smoked Salmon and Fresh Leek Tagliatelle

Freshly cooked pasta tossed with leeks cooked with white wine, fresh cream and garlic finished with local smoked salmon and freshly grated parmesan.

Beetroot Orange and Port Wine Salad (V)

Fresh orange segments marinated in port, red wine and brown sugar tossed with beetroot and mixed leaves in our port wine dressing.

Main Course

Summer Vegetable Chicken with Parmesan

Crackling

Breast of chicken steamed with fresh herbs and summer vegetables served with parmesan and crunchy bacon savoury potato and finished with a fresh mint dressing.

Stilton Glazed Fillet of Pork with Bubble and Squeak

Sautéed pork fillet glazed with stilton cheese served on a bubble and squeak potato cake finished with crisp vegetables and rich port wine gravy.

Fillet of Sea Bass with a Pernod Fresh Leek Cream

Seared fillet of sea bass presented from the pan on a bed of saffron mashed potato and finished with fine cut baby leeks cooked with Pernod and cream.

Guinea Fowl with Parma Ham and Grand Marnier Sauce

Breast of guinea fowl with our herb and fresh orange stuffing wrapped in Parma ham and roasted with garlic new potatoes finished with Kenya beans and grand Marnier enhanced gravy

Whisky and Pimento Chicken with Anna Potato
Breast of chicken sautéed with fresh pimento, whisky and cream served with Anna potatoes and finished with asparagus

Fillet of Salmon with Pea Puree and Garlic Oil
Fresh salmon fillet seared in the pan and served on minted crushed potatoes and finished with a fresh pea puree and a thread of garlic infused oil

Spanish Fresh Herb Seafood Stew

Cuts of fresh fish and shell fish (salmon, sea bass, tiger prawns and mussel gently cooked with tomatoes, onion, peppers and garlic finished with fresh herbs and chilli oil served with spinach and saffron potatoes

Rack of Lamb with Onion Rosti and Minted Oil

Prime rack of lamb roasted with rosemary and a hint of garlic served on a homemade onion rosti potato and finished with sugar snap peas and rich red wine gravy

Roasted Sirloin with Chive and Onion Mash and Roasted Garlic

Prime roasted sirloin of beef served on an onion and chive mashed potato finished with a sharp peppercorn gravy, summer green vegetables and stuffed tomato

Desserts

Strawberry Delight

Three small strawberry desserts; strawberry Bavarian cream, strawberry shortbread and strawberry sorbet served on a fresh strawberry sauce

Pear and Blackcurrant Filo Strudel

Homemade individual strudel filled with fresh pear and blackcurrants served from the oven and finished with cream

Hot Apple Pancakes with Calvados Sauce

Homemade pancakes filled with fresh apple and confectioner's custard sugar glazed and served with calvados sauce

Grand Marnier Parfait with Chocolate Crisp

Homemade Grand Marnier flavoured iced cream served with a homemade chocolate and nut biscuit crisp

Chocolate and Rum Tart

Crisp pastry tart filled with a rich chocolate and rum ganache and served with vanilla sauce.

Trio of Home Made Sorbet with Sponge Fingers

Three flavours of our refreshing homemade sorbet (lemon, raspberry and blackcurrant) served with soft lemon sponge fingers

(V) = Vegetarian