

# Menu 'C'

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

### *Smoked Trout and Salmon Parfait*

*Flaked smoked trout blended with crème fraiche fresh lemon and a hint of grain mustard wrapped in local smoked salmon and presented with freshly tossed salad and smoked paprika*

### *Confit Duck and Smoked Sausage Cumberland Salad*

*Duck confit and spiced smoked sausage tossed with salad and our balsamic dressing presented on a homemade Cumberland sauce.*

## *Crab Avocado and Butter Grapefruit Salad*

*Fresh white crab blended with avocado, butter coated grapefruit segments, a hint of Tabasco and baby leaves presented with fresh lemon and a crisp garlic flute.*

*(Available as a vegetarian starter without crab)*

## *Asparagus and Artichoke Pillow Hollandaise (V)*

*Asparagus and artichoke sautéed with butter, white wine and a hint of garlic served in a crisp puff pastry pillow and topped with hollandaise sauce. (Available as a vegetarian main course)*

## *Omelette Arnold Benet*

*Smoked haddock omelette served flat and finished with fresh chive cream and parmesan cheese.*

## *Fresh Summer Vegetable Terrine (V)*

*Crisp green summer vegetables blended with lemon, chives and crème fraîche wrapped in fresh leek and served with tossed baby leaves.*

## *Tiger Prawn and Sesame Wrap*

*Homemade sesame seed and fresh herb pancake filled with tiger prawns and salad leaves blended with sherry laced mayonnaise and finished with fresh lemon.*

## *Main Course*

### *Scallops Tiger Prawn and Lemon Sole Mille Fuille*

*Crisp puff pastry layered with a seafood trio gently cooked with white wine, a hint of grain mustard fresh herbs and cream served with baby herb potatoes and fresh spinach*

### *Fillet Steak Medallions with Roasted Garlic Vegetables*

*Medallions of prime fillet steak sautéed with course black pepper presented on garlic mashed potato finished with garlic roasted vegetable, roasted cloves and rich red wine  
gravy*

## *Rack of Lamb with Vegetable and Chorizo*

### *Gazpacho*

*Prime rack roasted with spiced sausage and rosemary served from the oven on a bed of savoury potatoes and finished with homemade vegetable Gazpacho*

## *Fresh Pea and Golden Crumb Crusted Halibut*

### *Fillet*

*Prime halibut boneless steak baked with a fresh pea puree and golden crumb crust served with roasted vine cherry tomato and parmentier potatoes finished with a balsamic glaze.*

## *Crab and Coriander Stuffed Lemon Sole*

*Filletts of lemon sole steamed with a fresh crab and coriander stuffing and finished with a white wine cream sauce, spinach and saffron potato.*

## *Honey Roasted Duck with Parsnip Rosti and Vinegar Gravy*

*Gressingham duck breast roasted with rosemary and honey served on a potato and parsnip rosti served with glazed vegetables and sharp sherry vinegar gravy.*

## *Fillet of Lamb and Red Currant Patisier*

*Prime nuggets of lamb fillet glazed with red currant and baked in crisp puff pastry served with sugar snaps, fondant potato and a rich red wine jus.*

## *Breast of Pheasant with Orange and Kale*

*Pheasant breast stuffed with our chicken liver stuffing roasted with bacon button onions and mushrooms finished with a rich port wine sauce and served on a bed of freshly cooked kale with Parisian potatoes.*

*Contd.*

## Desserts

### *Orange and Grand Marnier Pancakes*

*Homemade pancakes filled with confectioner's custard fresh orange and grand Marnier finished with caramel sauce.*

### *Raspberry Meringue Gratin*

*Soft sponge and raspberries set in fresh vanilla custard and baked with a soft meringue topping.*

### *Chocolate Fondant*

*Rich chocolate sponge baked with a soft fondant centre and finished with pistachio nuts and dark chocolate sauce.*

### *Tia Maria Parfait with Coffee, Chocolate and Nut Biscuits*

*Homemade iced cream flavoured with classic Tia Maria liqueur topped with coffee foam and served with a chocolate and roasted nut biscuit.*

## *Fresh Fruit Tart with Vanilla Seed Sauce*

*Crisp pastry case filled with pastry cream, soft sponge and liqueur topped with freshly glazed fruits and served on fresh vanilla custard sauce.*

## *Baked Vanilla Cheese Cake with Raspberry Sauce*

*Rich American style cheese cake with vanilla seeds and zest of lemon served on a sharp fresh raspberry coulis.*

## *Chocolate Poached Pear with Minted Mousse*

*Fresh poached pear dipped in a rich dark chocolate sauce and served with a light minted mousse*