



**SAMPLE DINNER MENUS  
(for 25 guests and over)**

**Menu A - £32.00 per head**

Bread rolls and butter

Starters:

Chicken Liver Parfait, Toasted brioche and onion chutney

Soup

(Tomato and Basil, Tomato and Roasted Red Pepper, Butternut Squash and Chilli, Pea and Mint, Traditional Chicken, Potato and Leek, Ministrone)

Melon and Parma Ham Salad

Goats Cheese and Caramalized onion tart

Creamy Marsala Mushrooms on Toasted Brioche

Smoked Mackerel Pate

Mains:

Garlic and Herb breaded chicken breast with roasted new potatoes

Breast of chicken with smoked bacon, shallots and white wine sauce

Cumberland Sausages with mustard mash and caramalized onions

Slow Roasted Lamb shepherds pie

Roasted Salmon on Crushed Potatoes and Minted Pea Puree

Traditional Roast dinner (Chicken, Turkey or Pork) with all the trimmings

Beef or Mushroom Stroganoff with Wild Rice

Cod Goujons with Mushy Peas, Chunky Chips & Home-made Tartare Sauce

Roasted Vegetable Lasagne

Roasted butternut squash and sage risotto

All served with seasonal vegetables

Desserts:

White Chocolate and Raspberry Cheesecake

Summer Fruit Crumble

Eton Mess

Profiteroles filled with Cream Drizzled with a Warmed Dark Chocolate Sauce

Fresh Fruit Salad finished with Edible Flowers

Warmed Chocolate Brownie with a Rich Dark Chocolate Sauce

Tea and Coffee

**Menu B - £37.00 per head**

Bread rolls and butter

Starters:

Bruschetta with chargrilled vegetables, mozzarella and herbs

Chicken Tikka Skewers with cucumber raita

Smoked Salmon and cream cheese roulade

Smoked mackerel and Beetroot Salad

Cheeseboard Tart

Smoked Salmon with rye bread and horseradish crème fraiche

Chicken Satay Skewers with Peanut Sauce On a Spicy Asian Salad

King Prawn Cocktail Served in Martini Glasses with a Large Mediterranean Prawn

Caponata – roasted aubergines with Italian herbs, capers, olives, tomatoes

Mains:

Traditional Roast dinner (Lamb or Beef) with all the trimmings

Roast chicken breast in a marsala mushroom sauce with creamed potatoes

Chicken Stuffed with Sun-Dried Tomato and Red Pesto on Mashed Potato

Slow Cooked Pork Belly with Crackling and Chorizo Mashed Potato

Slow Roasted Lamb Shank on Goats Cheese Mash

Moroccan Lamb Tagine, Mint Yoghurt On Lemon Cous Cous

Char-grilled teriyaki salmon on a bed of stir fried vegetables, with egg noodles

Salmon en croute with new potatoes

Roasted Vegetable Lasagne

Roasted Stuffed Peppers Filled With Cous Cous, Feta Cheese, Roasted Vegetables and Fresh Mixed Herbs

Roasted butternut squash and sage risotto

All served with seasonal vegetables

Desserts:

White Chocolate and Raspberry Cheesecake

Sticky Toffee Pudding

Banoffee Pie

Zesty Lemon Cheesecake with a Lemon Curd Cômpute

Tiramisu finished with Cocoa

Mixed Seasonal Berries with Hot White Chocolate Sauce

Warmed Chocolate Brownie with a Rich Dark Chocolate Sauce

Tea and Coffee

**Menu C - £40.00 per head**

Bread rolls and butter

Starters:

Smoked chicken ceaser salad

Salmon fishcakes with Dill dressing

Mediterranean roasted vegetable and Mozerella stack with Basil Pesto

Scallop, Chorizo and sweetcorn puree

Prawn, Crab and Avocado Tian

Smoked Salmon, Prawn and Avocado Parcel

Wild Mushroom Risotto with Truffle Oil Finish

Teryaki Salmon Skewers with a Honey and Sesame Glaze

Shredded Hoi Sin Duck on a bed of leaves

Mains:

Chicken Breast Stuffed with Cheese and Mushrooms wrapped in Parma Ham with Roasted New Potatoes

Chicken Supreme Coq au Vin finished On creamed Potatoes

Supreme of Guinea Fowl, Roast Potatoes and Honey Glazed Parnips

Slow Cooked Pork Belly with Crackling and Chorizo Mashed Potato

Rump of lamb with a red current jus and crushed potatoes

Pistachio crusted rack of lamb and dauphinois potatoes

Braised Venison with mashed potato and greens

Traditional beef bourguignon potato purée, bacon and chestnut mushrooms

Luxury Fish Pie (salmon, smoked fish, prawns and scallops)

Roasted Cod on tomato, butterbean and chorizo stew

Seabass fillet with pesto and crushed potatoes

Vegetable Wellington with new potatoes

Wild Mushroom Risotto with parmasean shavings and truffle oil

All served with seasonal vegetables

Desserts:

White Chocolate and Raspberry Cheesecake

Baileys Crème Brulee

Eton Mess

Sticky Toffee Pudding

Treacle Tart

Chocolate Orange Cake with White chocolate, vanilla cream

Vanilla New York Cheesecake topped with Mixed Berries

Chocolate and Raspberry Roulade

Mixed Seasonal Berries with Hot White Chocolate Sauce

Mini Trio of desserts

Tea and Coffee

All menus include crockery, cutlery and glasses. Linen can be provided for an additional charge.

Waitresses are charged at £12 per hour with a minimum of 3.5 hours. We recommend 2 staff members per 25 guests.