



## Banqueting Selector Menu

### Starters

Asparagus & Pumpkin Soup served with a Parmesan Crostini £6

Spicy Creole Beef Soup £6

Ceviche of Sea Bass: A Cold Dish of Fresh Pieces of Sea Bass dressed in Lime Juice, Red Onion and Fresh Chili £7

Pan Fried Scallops with Garlic, Parsley & Lemons served with a Salad Garnish £9

Beef Tomato & Mozzarella Salad topped with Avocado £7

Smooth Chicken Liver Pâté with Orange Chutney & Toasted Brioche £6

Grilled Smoked halibut with Sauté of Crayfish & Truffle Oil £7

Ricotta Tortellini with Red Pesto Sauce and Parmesan Cheese £6

Smoked Chicken & Asparagus Roulade £7



### Main Course

Char Grilled Red Pepper & Goats Cheese Risotto with Basil & Truffle Dressing £14

Traditional Thyme Roast Beef £19

Pan Fried Chicken Milanese topped with Mozzarella  
served with Spaghetti Alla Ariabata £12

Breast of Duck with Coriander and Rice slow cooked in Guinness Beer £16

Fillet of Sea Bass with Fresh Herb Butter, Chilli & Garlic served with Garden Rice £17

Mushroom Ravioli with a Four Cheeses Sauce and Basil Oil,  
served with Garlic Bread £12

Red Snapper marinated in Ginger, Garlic and Lime Juice served on a  
Bed of Stir-Fried Vegetables £16

Roast Loin of Pork with Caramelised Apple Wedges £15

\*The Chicken, Beef, Lamb & Pork are served with your choice of Roast Potatoes,  
New Potatoes or Dauphinoise Potatoes & Seasonal Vegetables



### Desserts

Pear Tart with Fruit of the Forest Compote £6

Profiteroles with Chocolate Sauce and Strawberries £6

Traditional Tiramisu with a Coffee Sauce £6

Sticking Toffee Pudding served with Vanilla Ice Cream £6

Mango & Passion Fruit Cheesecake served with Raspberry Couli £6

Treacle Sponge Pudding with Toffee Milk Spread £6

Chocolate & Hazelnut Roulade £6

Exotic Fresh Fruit Salad £6

### Cheese

£30 per Cheese Board for 10 people

Tea and Coffee and After Meal Mints £2.50