

Banqueting Selector Menu 2009

Please select a choice of three per course

Starters

Roasted tomato & basil soup with garlic croutons £6

Cream of fresh vegetable soup with farmhouse breads £6

King prawn brochette on a spicy sweet salad £7

Pan fried scallops with garlic, parsley & lemon £8

Beef tomato & mozzarella salad topped with avocado £7

Smooth chicken liver pate with orange chutney & toasted brioche £6

Smoked salmon platter with red onion, capers & a twist of lemon £7

Sweet potato & ricotta terrine in a spicy tomato sauce £6

Triple melon medley served with Serrano ham & balsamic syrup £7

Main Course

Char grilled red pepper & goats cheese risotto with basil & truffle dressing £14

Traditional thyme roast beef £19

*Char grilled chicken breast wrapped in prosciutto ham
in a tomato sauce £15*

Peppered leg of lamb steak £16

Fillet of sea bass with fresh herb butter, chilli & garlic served with garden rice £17

Homemade vegetable lasagne with layers of egg pasta, mozzarella & parmesan £14

Seared tuna steak with roasted vegetables, rocket & seasoning £16

Roast loin of pork with caramelised apple wedges £15

**The chicken, beef, lamb & pork are served with your choice of roast potatoes
or new potatoes or dauphinoise potatoes & seasonal vegetables*

Desserts

Homemade apple tart in a sweet flaky pastry filled with succulent apples £6

Raspberry sherry trifle gateau £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

Chocolate fudge cake served with vanilla ice cream £6

Chocolate & hazelnut roulade £6

Exotic fresh fruit salad £6

Cheese

£30 per cheese board for 10 people

TEA & COFFEE £2.50