



Banqueting Menu A

Roasted Tomato, Basil & Orange Soup

or

Fan Tail Of Seasonal Melon

with fresh strawberries & orange fillets, accompanied by a "Harvey Wallbanger" sorbet

or

Smooth Chicken Liver & Cognac Terrine

served with a plum & ginger chutney



Oven Baked Loin Of Pork

filled with a walnut & sage stuffing, served with an apple & dry cider cream

or

Grilled Escalope Of Salmon

served on a bed of buttered leeks, glazed with a basil hollandaise

or

Roasted Aubergine

filled with a mushroom & spinach risotto, served with chive scented crème fraiche



Whisky & Orange Bread & Butter Pudding

served with custard

or

Vanilla Flavoured Cheesecake

accompanied by a summer berry compote

or

Tropical Fresh Fruit Salad



Fresh Filter Coffee and Mints

£30.00 per person

You have a choice of one dish per course. If you would like to offer your guests a second choice there will be a surcharge of £2.00 per person per course.

Extras Available

Canapés - £3.50 per person

Cheese Platter with biscuits, grapes and celery - £18.00 per table