



Banqueting Menu B

Creamed Leek & Potato Soup

garnished with toasted almonds

or

A Salad Of Smoked Salmon & Green Beans

served on a bed of continental leaves, tossed with a lemon & tarragon vinaigrette

or

Fan Tail Of Seasonal Melon

served with a grenadine syrup, peppered strawberries & sour cream



Braised Breast Of Chicken

wrapped in bacon & served with caramelised shallots & button mushrooms in a port wine jus

or

Paupiette Of Lemon Sole & Spinach

poached in white wine, coated with a Gruyere cheese & tarragon cream

or

Spicy Ratatouille Filo Pastry Parcels

with red pepper coulis



Apple, Walnut & Ginger Crumble

served with custard

or

Lemon Soufflé Tart

with a tangy mandarin sauce

or

Banoffee Pie



Fresh Filter Coffee and Mints

£33.00 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