



Banqueting Menu C

Spicy Carrot & Coriander Soup

with stir fried leeks

or

Sautéed Queen Scallops

with asparagus tips & a tomato hollandaise

or

Fan Tail Of Seasonal Melon

with strips of smoked bacon & an avocado salsa



Roast Sirloin Of English Beef

with Yorkshire pudding, horseradish mousse & red wine gravy

or

Grilled Fillet Of Halibut

with prawns & mussels in a fennel butter sauce

or

Spinach, Oyster Mushroom & Blue Cheese Enchilada

glazed with a coarse grain mustard & coriander cream



Raspberry & Cointreau Crème Brulee

glazed with brown sugar

or

Banana & Coconut Bread & Butter Pudding

served with rum sauce

or

Chocolate & Rum Torte

served with crème fraiche



Fresh Filter Coffee and Petite Fours

£38.00 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