



## **Banqueting Menu D**

### **Creamed Asparagus Soup**

garnished with smoked salmon & chervil

or

### **Grilled Goats Cheese**

served on a toasted croute, with a tomato & coriander vinaigrette

or

### **Individual Wild Mushroom Tartlet**

with Parma ham & a balsamic vinegar dressing



### **Roast Rack Of English Lamb**

with a coarse grain mustard & rosemary crust, accompanied by a whisky gravy

or

### **Sautéed Fillets Of Sea Bass**

with a spicy tomato & spring onion salsa

or

### **Spinach, Leek & Parmesan Dumplings**

served with a red pepper coulis



### **Sticky Date & Almond Pudding**

with butterscotch sauce

or

### **Muscat Grape & Grande Marnier Tart**

served with Chantilly cream

or

### **Iced Strawberry, Kirsch & Meringue Parfait**

with a mixed berry coulis



### **Fresh Filter Coffee and Petite Fours**

**£42.00 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