



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

£43.00 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