

EVENT MENU SELECTOR 2010

STARTERS

Duck Rilette

with a spiced Orange and Whisky Compote

King Prawn and Mussel Risotto

with Parmesan Wafer and a micro herb Salad

Char-grilled Mediterranean Vegetables

with Rocket Leaves, Parmesan Shavings and Cherry Vine Tomatoes

King Prawn and Crayfish Cocktail

with a Lemon and Dill Mayonnaise

Smooth Chicken Liver Parfait

with toasted Brioche and Red Onion Marmalade

Sauteed Ducks Liver In a Shallot and Madeira Sauce

served in a Pastry Bouchee

Seared Pigeon Breast

on a Bubble and Squeak Cake with a Red Wine Jus

Smoked Trout Fillet

on a Rocket, Horseradish and Apple Salad

Rose of Galia Melon

with a Whisky and Ginger Sorbet

Asparagus and Blue Cheese Tartlet

with a mixed Leaf and Herb Salad

Soups

Roasted Butternut and Cumin

Cauliflower and Grain Mustard

Courgette and Mint

Wild Mushroom and Tarragon

Roasted Tomato and Basil

Smoked Chicken and Sweetcorn

MAIN COURSES

Baked Supreme of Chicken

with Anna Potatoes, wilted Spinach and a wild Mushroom and Tarragon Fricassee - £29.00

Grilled Cutlet of Pork

on a grain Mustard Mash, creamed Leeks and a Cider Foam - £29.00

Pan-Roasted Duck Breast

Rosti Potato, wilted Greens, Plum and Ginger Jam - £31.00

Pork Tenderloin wrapped in Parma Ham

and Sage Pesto with a mixed Bean Cassoulet and a caramelised Red Onion Tartlet - £30.00

Roast Rump of Lamb with a Herb Crust

Dauphinoise Potato and a Redcurrant Jus - £31.00

Roast Sirloin of Beef

with Yorkshire Pudding and a Red Wine Jus - £30.00

Grilled Fillet of Seabass

on a bed of lightly spiced Egg Noodles, Bok Choi and a Lemon Grass Sauce - £30.00

Cod Fillet topped with a Pine Nut and Herb Crust

Sweet Potato Fondant, Champagne and Chervil Butter Sauce - £29.00

Grilled Tranche of Plaice

with creamed Potato, buttered baby Spinach and a Lemon and Caper Butter - £29.00

Seared Fillet Steak with a Horseradish Mousse

Fondant Potato and a roasted Shallot Sauce - £35.00

Duo of Lamb, Confit Shoulder and Seared Lamb Cutlet

Dauphinoise Potato, buttered Greens and a Red Wine Jus - £35.00

VEGETARIAN SELECTION

Butternut & sage risotto £19.00
with rocket & parmesan shavings

Wild mushroom, baby gem and leeks £19.00
in a white wine and mustard cream served in a pastry bouchee

Asparagus and shallot tartlet, £19.00
creamed leeks in a wholegrain mustard sauce

Sun blush tomato & basil ravioli £19.00
in a pesto cream sauce

DESSERTS

Hot Apple Pie
with Cinnamon Ice Cream

Raspberry Crème Brulee
with Orange and Rosemary Shortbread

Bitter Dark Chocolate Tart
with minted Mascarpone

Fresh Pineapple in a Black Pepper and Mint Syrup
and served with Mango Ice Cream

Iced White and Dark Chocolate Torte
with Orange Marmalade Sauce

Prune Armagnac and Almond Tarte
with Chantilly Cream

Lemon and Lime Tart
with Chantilly Cream

English Cheeseboard with Biscuits
and homemade Chutney

Baked Lemon and Sultana Cheesecake
with a Red Berry Compote

Menus include coffee and homemade fudge

Honey and Ginger glazed Rhubarb
with Vanilla Bean Pannacotta

OPTIONAL COURSES

Served between starter and main course.

Your choice of Soup - £3.50
Sorbet - £3.50

Served between dessert and coffee.

A cheese platter for the table - £35.00 (based on 10 guests)



PRIVATE DINNER EVENT MENU 2010

The price of the menu includes:

- The hire of one of our private rooms
- A designated manager to look after you on the day
- Personalised menus for the tables
- Personalised table plan
- Written placecards
- White linen napkins
- Candles
- Use of hotel's extensive car park

You have two options:

1. Choose a set menu where each guest will be served the same starter, main course and dessert.
2. Select a choice of two starters, two main courses and two desserts with a menu pre-order being required no later than 5 days prior to your event.

We can cater separately or adapt our menus for vegetarians, guests with special dietary requirements and children.

The price of the menu is displayed against the main course dish and this is the total price for your meal including starter, dessert and coffee.

A minimum number of 10 is required for private dining.

We can provisionally reserve a date on your behalf for 14 days within which time a deposit of £200.00 would be required to confirm your booking. Our normal terms and booking conditions apply.