

# EVENT MENU SELECTOR 2010

## STARTERS

Smooth chicken liver parfait,  
red onion marmalade and dressed mixed leaves

Rose of Charantais melon  
and a lemon & lime sorbet

Avocado and crayfish tian,  
dill crème fraîche and micro herb salad

Red wine poached pear  
with rocket, blue cheese and walnut dressing

Pressed chicken and herb terrine  
with melba toast and pickled wild mushrooms

Oak smoked salmon  
with a caper and red onion dressing, micro herb salad

Asparagus & blue cheese tartlet  
with a rocket & sun blush tomato salad

Wild mushroom risotto  
rocket leaves and parmesan wafer

Mediterranean vegetables with  
grilled goat's cheese, aged balsamic and herb dressing

Mussel risotto  
with rocket leaves and smoked salmon crisps

Asparagus spears, chorizo sausage  
and a lightly poached hens egg and hollandaise sauce

Home cured Gravadlax,  
sweet pickled cucumber and beetroot puree  
£2.00 supplement

A choice of homemade soups

Cream of mushroom & tarragon

Roasted tomato & basil

Butternut & cumin

Carrot & coriander

Minestrone

French onion & parmesan croutes

## MAIN COURSES

Rare roast sirloin of beef £21.00  
with Yorkshire pudding & horseradish cream

Roast loin of pork, £19.00  
crisp crackling, apple & cinnamon compote

Supreme of chicken Fondant potato, £19.00  
battered kale, wild mushroom & tarragon sauce

Roast leg of lamb £21.00  
With pear & mint compote

Whole roasted Poussin £21.00  
with lemon, thyme and garlic

Roast duck breast £21.00  
with an orange and cointreau sauce

Roast rump of lamb with £21.00  
rosemary mash and honey roasted parsnip

Grilled fillet of sea bass £21.00  
wilted bok choy & sautéed new potatoes

Pan fried fillet of salmon £19.00  
crushed new potatoes and a tomato & chilli salsa

Paupiette of plaice filled with a salmon mousse £19.00  
ribbons of vegetables, saffron potatoes and a pink  
peppercorn butter sauce

Confit sea trout £21.00  
Rosti potato, wilted greens and a lemon foam

## 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 and mustard sauce

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

## DESSERTS

Fresh fruit platter

Passion fruit cheesecake  
with a peppered pineapple syrup

Plum & almond tart  
with crème anglaise

Dark chocolate cheesecake  
with vanilla cream

Chocolate bread and butter pudding  
with vanilla ice cream

Strawberry shortbread  
with clotted cream

Apple & sultana crumble  
with crème anglaise

Warm pecan pie  
with vanilla pod ice cream

Cheese & Biscuits

Hot chocolate fondant  
with chantilly ice cream

Menus include coffee and homemade fudge

## 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 LUNCH 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.