

EVENT MENU SELECTOR 2011

STARTERS

Salmon and Sole Terrine

encased in oak smoked salmon with sweet pickled vegetables and a dill crème fraîche

Avocado and King Prawn Tian

lemon dressing and microherb salad

Pressed Chicken and Leek Terrine

wrapped in pancetta with a white onion and rosemary marmalade

Red Wine Poached Pear

with rocket, blue cheese and walnut dressing

Smooth Chicken Liver Parfait

red onion marmalade and dressed mixed leaves

Chicken and Mango Roulade

wrapped in Parma ham with a tomato and chilli salsa

Asparagus and Blue Cheese Tartlet

with a mixed leaf and herb salad

Home-cured Gravadlax

sweet pickled cucumber and beetroot puree

Rose of Galia Melon

Parma ham and glazed Fig

Soups

Roasted Butternut and Cumin

Cauliflower and Grain Mustard

Cream of Vegetable

Courgette and Mint

Broccoli and Stilton

Wild Mushroom and Tarragon

Carrot and Coriander

Roasted Tomato and Basil

MAIN COURSES

Supreme of Chicken wrapped in Parma Ham

filled with sunblush tomato and basil mousse, white wine cream - £28.00

Featherblade of Beef

with a horseradish mash and red wine jus - £32.00

Confit Duck Leg

spring onion mash and a plum sauce - £28.00

Pork Tenderloin wrapped in Italian Ham

sage and pesto, served on mustard mash with a Kingstone cider sauce - £32.00

Roast Rump of Lamb

dauphinoise potato, parsnip puree and a redcurrant jus - £30.00

Seared Escalope of Salmon

crushed new potatoes, chive butter sauce - £28.00

Baked Cod Fillet

sweet potato fondant, chervil and Champagne sauce - £30.00

Turkey Roulade wrapped in smoked Bacon

filled with sausagemeat, cranberry and chestnut Stuffing - £30.00

Duo of Pork Medallions and Belly Pork

with a Kingstone cider sauce - £32.00

Rare Roast Sirloin of Beef

with Yorkshire pudding, roast potatoes and a rich red wine jus - £34.00

VEGETARIAN SELECTION

Sunblush Tomato and Spinach Risotto - £26.50
with rocket leaves and parmesan shavings

Roasted Butternut and Amaretti Ravioli - £26.50
with a sage butter sauce

Watercress, Blue Cheese and Potato Tart - £26.50
with a white wine and thyme cream

Potato and Herb Gnocchi - £26.50
in a rich tomato and basil sauce with Parmesan shavings

DESSERTS

Hot Apple and Sultana Crumble
with crème anglaise

Raspberry Crème Brulee
with orange and rosemary shortbread

Iced White and Dark Chocolate Torte
with orange marmalade sauce

Strawberry Shortcake
and clotted cream

Lemon and Lime Tart
with chantilly cream

Pear Armagnac and Almond Tarte
with Chantilly Cream

Baked American Cheesecake
with a red berry compote

Sticky Toffee Pudding
with vanilla ice-cream

Chocolate Fudge Brownie
with vanilla pod ice-cream

Banoffee Pie
with cookie ice-cream

Hot Chocolate Fondant
with chantilly ice-cream

English Cheeseboard with Biscuits
and homemade Chutney

Menus include coffee and homemade fudge

OPTIONAL COURSES

Served between starter and main course.

Your choice of Soup - £3.75
Sorbet - £3.75

Served between dessert and coffee.

A cheese platter for the table - £37.00 (based on 10 guests)



PRIVATE DINNER EVENT MENU 2011

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.