

EVENT MENU SELECTOR 2011

STARTERS

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

Rose of Galia melon
Parma ham and glazed fig

Avocado and King Prawn Tian,
lemon dressing and microherb salad

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

Pressed chicken and leek terrine
wrapped in Pancetta with a white onion and rosemary
marmalade

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

Salmon and Sole Terrine - £1.50 supplement
encased in oak smoked salmon with sweet pickled
vegetables and a dill crème fraiche

Chicken and Mango Roulade
wrapped in Parma ham with a tomato and chilli salsa

Home cured Gravd lax - £2.50 supplement
sweet pickled cucumber and beetroot puree

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 £24.00
with Yorkshire pudding & horseradish cream

Roast loin of pork, £22.00
crisp crackling, apple & cinnamon compote

Supreme of chicken Fondant potato, £20.00
wild mushroom & tarragon sauce

Roast leg of lamb £24.00
with pear & mint compote

Featherblade of Beef - £22.00
with horseradish mash

Pork Medallions - £22.00
with wholegrain mustard sauce

Roasted Cod - £20.00
with crushed new potatoes and a dill hollandaise

Fillet of salmon £20.00
crushed new potatoes and a tomato salsa

Confit Duck Legs - £20.00
with a cointreau sauce

Turkey Roulade wrapped in smoked Bacon
filled with sausagemeat, cranberry and chestnut Stuffing
- £22.00

VEGETARIAN SELECTION

Sunblush Tomato and Spinach Risotto - £20.50
with rocket leaves and parmesan shavings

Roasted Butternut and Amaretti Ravioli - £20.50
with a sage butter sauce

Watercress, Blue Cheese and Potato Tart - £20.50
with a white wine and thyme cream

Potato and Herb Gnocchi - £20.50
in a rich tomato and basil sauce with Parmesan shavings

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

Banoffee 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 - £3.75
Sorbet - £3.75

Served between dessert and coffee.

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



PRIVATE LUNCH 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.