

# Banqueting Menus

## Canapés

Great for pre-dinner drinks or to compliment the drinks reception

### Canapes A £5.50

King Prawn in Filo Pastry  
Lamb Kofte  
Vegetable samosa  
Cherry tomato & mozzarella brochette

### Canapes B £7.50

Brie Beignet  
Asparagus wrapped in Parma ham  
Vegetable samosa  
Chicken liver pate, croute  
Smoked salmon & lime crème fraiche Blinis  
Vegetable spring rolls

(£1.50 per additional item)

## Starters

**Wild Mushroom Bruschetta,** £5.00  
Leaves, balsamic syrup (v)

**Chicken Liver Pate,** £6.00  
Walnut crostini, red onion marmalade

**Duo of Melon,** £4.00  
Mixed berry compote (v)

**Goats Cheese & Tomato Tart,** £6.00  
Dressed leaves, pesto (v)

**Salmon & Dill Fishcake,** £6.00  
Lemon, rocket, tartar sauce

**Ham Hock Terrine,** £6.50  
Piccalilli, toasted brioche

**Crab & Apple Salad,** £7.00  
Harissa mayonnaise

**Smoked Duck,** £7.50  
Mango salsa, chilli & lime dressing

## Soups

**Potato & Leek** £4.50

**Tomato & Roasted Red Pepper** £4.50

**Honey Roasted Sweet Potato** £4.50

**Cream of Cannelloni Bean & garlic** £4.50

## Speciality Soup

**Lobster bisque** £7.50  
Brandy butter

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## Sorbets £2.00

The perfect palate refresher between courses

**Blackcurrant  
Mango  
Lemon  
Champagne**

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## Main courses

**Herb Crusted Chicken Breast** £14.00  
Fondant potato, creamed leeks & pancetta

**Braised Brisket of Beef** £15.50  
Parmentier potatoes, pancetta wrapped green beans

**Oven Baked Salmon Fillet** £14.00  
Parisienne potato, wilted spinach, dill hollandaise

**Roast Duck Breast** £17.50  
Confit potato, spinach, chorizo & red pepper sauce

**Rump of Lamb** £18.00  
Chateau potatoes, petit pois a la Francaise, red wine jus

**Baked Cod Fillet** £16.00  
Fondant potato, seasonal vegetables, warm tartar sauce

**Pan-fried Sea bass Fillet** £17.00  
Linguini, seafood Provencal sauce

If there is a menu choice that you had in mind that is not available on our selector our chef will be more than happy to discuss your ideas

## Vegetarian

**Roast Red Pepper,** £14.00  
Mozzarella, sun-blushed tomato cous cous, tomato sauce

**Spinach & Mushroom Lattice,** £15.50  
Mushroom cream sauce

**Wild Mushroom & Rocket Risotto,** £16.00  
Parmesan cheese, rocket

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## Classic Roasts

All served with roast potatoes, seasonal vegetables & roasting jus

**Roast Chicken Breast,** £15.50  
Chipolata & bacon, sage & onion stuffing

**Roast Honey Glazed Gammon** £15.50  
Whole grain mustard rub, apple sauce

**Roast Loin of Pork,** £15.50  
Sage & apple stuffing

**Roast Topside of Beef,** £15.50  
Yorkshire pudding

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## Desserts

<b>Toffee Crème Brulee</b> , banana bread	<b>£5.50</b>
<b>Strawberry Cheesecake</b> , fruit coulis	<b>£5.50</b>
<b>Dark Chocolate Torte</b> , vanilla mascarpone, orange compote	<b>£5.50</b>
<b>Baileys Cheesecake</b> , coffee cream	<b>£6.00</b>
<b>Sticky Toffee Pudding</b> , toffee sauce	<b>£6.00</b>
<b>Apple &amp; Strawberry Crumble</b> , vanilla ice cream	<b>£6.00</b>
<b>Passion Fruit Soufflé</b> , chocolate sorbet	<b>£7.50</b>

## Additional Courses

<b>Cheese and biscuits</b>	<b>£7.50</b>
Trio of classic British Isle cheeses, grapes, celery, Chutney & biscuits	
<b>Cheese Platter</b> (for the table)	<b>£30.00</b>
Selection of British Isle cheeses, grapes, celery, apple Chutney & biscuits	

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## After Dinner Drinks

<b>Fresh Filter Coffee &amp; English Tea</b> with after dinner chocolate	<b>£2.00</b>
<b>Fresh Filter Coffee &amp; English Tea</b> with petit fours	<b>£2.50</b>

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## Fork Buffets

### Fork Buffet A      **£20.00 per person**

Chef's selection of prepared seasonal salads  
Potato salad, pasta & pesto, Waldorf salad, traditional coleslaw,  
Mixed leaves, tomato, cucumber  
A selection of sliced cold meats  
Freshly baked bread roll  
Chicken chasseur,  
red wine, smoked bacon, onions, mushroom  
Broccoli & stilton quiche  
Fillet of salmon, dill hollandaise  
Seasonal medley of vegetables  
Herb roasted potatoes  
Apple crumble, custard  
Strawberry cheesecake  
Freshly prepared fruit cocktail

### Fork Buffet B      **£25.00 per person**

Chef's selection of prepared seasonal salads  
Potato salad, pasta & pesto, Waldorf salad, traditional coleslaw,  
Mixed leaves & herb salad, tomato & red onion, cucumber  
A selection of sliced cold carved meats  
Freshly baked bread roll  
Lancashire hot pot, slow cooked lamb, vegetables, topped with  
sliced potatoes  
Chicken Italian style,  
Tomato, onions, black olives, Italian herbs  
Roasted peppers, spinach, walnuts, goats cheese stuffing  
Baked Fillet of Cod, warm tartar sauce  
Seasonal medley of vegetables  
Buttered new potatoes  
Apple crumble, custard  
Tiramisu  
Freshly prepared fruit platter

### BBQ Menu      **£20.00 per person**

Chef's selection of 6 seasonal salads, corn on the cob  
6 oz Beef Burgers, floured baps, cheese slices  
Pork & leek sausages, slow cooked onion  
BBQ chicken drumsticks  
Salmon Fishcakes  
Vegetable Kebabs  
Baked Jacket Potatoes  
Fresh Fruit Salad, selection of Chefs desserts

### Asian style Buffet      **£20.00 per person**

Chef's selection of 6 salads, dips & accompaniments  
Chicken tikka masala  
Beef rendang  
Vegetarian curry  
Pilau rice  
Onion bhaji, mint yoghurt  
Naan bread  
Poppadoms  
Vegetable Samosa's  
Add dessert & fruit platter £5.00

