

Please find enclosed our selected private party menus for your perusal and consideration.

Please select **one choice for each course** for your party a minimum of three courses, excluding coffee.

Please note that we can only offer a set menu to you and your guests; therefore you must choose one starter, one main course and one dessert, thank you.

If you have any special dietary requirements, or any particular requests that are not listed, then we will be happy to discuss these with you.

All menus are subject to change without prior notice.

CANAPES

Standard Canapés, 3 @ £4.05 Per Person

Chicken Liver Parfait
Goats Cheese Bon Bon
Crab & Salmon Cake
Wild Mushroom & Truffle Risotto
Carpaccio of Beef, Parmesan, Truffle Oil
Asparagus & Parma Ham
Smoked Salmon, Crème Fraiche
Parmesan Beignets

Exclusive Canapés, 3@ £7.70 Per Person

Salmon & Prawn Kebab
Tuna Maki Roll
Fillet of Beef, Horseradish
Shepherds Pie
Curried Quail Egg
Ballotine of Foie gras, Apple Puree
Wild Mushroom Tart

SOUPS & STARTERS

Cream of Tomato & Roast Pepper

£6.70

Leek & Potato, Chive Crème Fraiche

£6.70

Wild Mushroom & Truffle

£7.20

Butternut Veloute, Fresh Parmesan

£7.20

Cauliflower Veloute, Curried Foam

£7.20

Tomato & Mozzarella Salad, Pesto Dressing

£7.20

Assiette of Melon, Fruit Coulis

£7.20

Chicken Liver & Foie Gras Parfait, Red Onion Marmalade, Toasted Brioche

£8.70

Ballotine of Ham Hock, Celeriac Remoularde

£7.70

Terrine of Confit Duck, Pickled Cherries

£8.70

Smoked Haddock & Salmon Terrine, Pickled Cucumber, Chervil Crème Fraiche

£8.20

Confit of chicken & Chorizo Terrine, Tomato Compote

£7.70

Seared Sesame Crusted Tuna, Pickled Vegetables, Balsamic

£9.75

Gravadlax of Salmon, Beetroot & Watercress Salad, Beetroot Puree

£8.70

Goats Cheese & Red Onion Tart

£8.20

Seared Pigeon Breast, Puy Lentil Broth

£9.25

Smoked Haddock & Crab Cake

£8.70

Palette Cleansers

Pink Grapefruit & Champagne

“Gin & Tonic”

“Bucks Fizz”

Archers & Lemonade

Cranberry & Vodka

All priced at £3.60 per person

FISH

Supreme of Salmon, Crushed Potato cake

£18.50

Steamed Fillet of Lemon Sole, Spinach, Prawns, Dauphinoise Potato

£19.50

Roast Fillet of Sea Bass, Boulangiere Potatoes

£19.50

Pave of Cod, Herb Crust, Saffron Potatoes

£20.00

MEAT & POULTRY

Supreme of Corn fed Chicken, Smoked Bacon, Sun blush Tomato

£19.00

Rump of Lamb, Fondant Potato, Olives, Anchovies

£22.00

Breast of Duck, Rosti Potato, Orange Sauce

£22.00

Sirloin Steak, Dauphinoise Potato, Wild Mushrooms, Shallots or

Roast Sirloin, Chateau Potato, Roast Shallots, Yorkshire Pudding, Red Wine Jus

£23.50

Fillet of Pork, Confit Belly, Anna Potato, White Bean Puree, Calvados & Sage

£23.00

Braised Shoulder of Lamb, Lamb Cutlet, Rosemary Potatoes, Wild Garlic Jus

£23.50

Blade/Shin of beef, Langoustine Ravioli, Creamed Potato

£23.50

VEGETARIAN

Vegetable Pithiver

£17.00

Wild Mushroom & Truffle Risotto

£15.50

Brie & Walnut Strudel

£15.50

Potato & Herb Gnocchi

£17.00

Butternut & Pine Kernel Ravioli

£17.00

DESSERT

Warm Chocolate Brownie, Strawberry Jelly, Vanilla Ice Cream

£7.20

Glazed Lemon Tart, Raspberry Sorbet, Fresh Raspberries

£6.70

Sticky Toffee Pudding, Toffee Sauce

£6.70

Vanilla Crème Brulee, Shortbread Biscuit

£6.70

Chocolate Torte, Orange Blossom Kumquats, Spiced Cashews

£7.20

Banana & Caramel Cheesecake, Chocolate Brownie Ice Cream

£7.20

Chocolate Marquise, Lemon Curd Parfait

£7.20

Pecan Nut Pie, Maple Syrup Ice Cream, Pear Puree

£6.70

White Chocolate & Raspberry Parfait, Almond Croquant, Raspberry Compote

£7.70

Steamed Pear & Ginger Pudding, Caramel Ice Cream

£6.70

Passion Fruit Delice, Mango Crunch, Pineapple Parfait

£7.70

Seasonal Fruit Crumble, Vanilla Ice Cream

£6.70

Iced Strawberry & Cream Parfait, Poached Strawberries, Strawberry Crisp

£8.20

Tea or Coffee & Petit Fours

£2.60

Finger Buffet Menu

*Selection of Sandwiches & Wraps + 6 Items £15.95 P/P
Extra items priced at £1.95 per person*

*Salmon & Crab Cake
Vegetable Spring Rolls
Chicken & Sweet Chilli Skewers
Spiced Potato Wedges
Duck & Hoi Sin Spring Rolls
Bar Be Que Spare Ribs
Goujons of Seafood
Vegetable Kebabs
Filo wrapped Prawns
Smoked Salmon Quiche
Vegetable Samosa's
Lamb Koftas
Vegetarian Quiche Selection
Nuts, Crisps & Dips*