

Banqueting Menu

£18.40 per head

Please choose one dish from each course for the entire party

Fresh Melon and Pineapple with Ginger and Mint Syrup

Chicken Liver Parfait served with Homemade Chutney

Leek and Mushroom Tart served on a bed of Salad Leaves

Chilled or Hot Soup of your choice

Platter of Smoked Salmon served with Lime and Capers

Warm Salad of Black Pudding, Cumberland Sausage and Potatoes

Prawn Cocktail served with Marie-Rose Sauce

Roast Sirloin of Beef with Yorkshire Pudding and Horseradish Sauce

Roast Turkey served with all the trimmings

Roast Leg of Local Lamb served with Redcurrant Jus

Pan fried Chicken with Madeira Sauce

Fillet of Salmon with Hollandaise Sauce

Poached Lemon Sole with Prawn and Lemon sauce

Loin of Pork with Grain Mustard and Cider Sauce

Mediterranean Vegetables, Haloumi Cheese with Tomato Dressing

Vegetable Moussaka served with Pine Nuts and Pesto

Glazed Lemon Tart with Cream

Brandy snap Baskets filled with Seasonal Fruits and Cream

Vanilla and Raspberry Cheesecake with Strawberry Dressing

Apple Tarte Tatin with Vanilla Ice Cream

Choux Buns with Cream drizzled with Dark Chocolate Sauce

Homemade Bread and Butter Pudding

A Selection of Cheeses, Biscuits and Celery (*£1.95 supplement*)

Freshly brewed Coffee or Tea £2.75

Some of our menu items contain nuts and other allergens There is a small risk that tiny traces of these may be in any other dish or food served here Please ask a member of staff for more information