

Banquet Menus

All meals are served with Chef's selection of seasonal vegetables.

Meals can be served either plated or family style.

Starters

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| Warm Goat Cheese Salad On a bed of Rocket Pesto and Walnut Dressing | £3.30 |
| Rose of Melon A rose of Melon served with a Fruit Coulis, Physalis & Strawberry | £3.30 |
| Warm Salad of Mushrooms & Smoked Chicken Served on a bed of tender Spinach Leaves & Crisp Bacon | £3.30 |
| Beef Tomatoes with Mozzarella Cheese Balls, Fanned Avocado Garnished with Endive & Black Olives with a Lime & Coriander Dressing | £3.30 |
| King Prawns With a Mediterranean Salad | £3.95 |
| Smoked Salmon Mousse Mousse encased with smoked salmon), Garnished with Endive, Lemon, Black Olives & Fresh Dill served with Melba Toast | £3.95 |
| Finely Sliced Smoked Duck Breast with Orange Segments Served on dressed Spinach & Rocket Leaves | £3.95 |
| Tian of Crab & Avocado Served with mixed salad and a Lime & Coriander Dressing | £3.75 |
| Breaded Thai Fishcakes Served with a Sweet Chilli Sauce | £3.80 |
| Chicken Caesar Salad With Crisp Cos Lettuce, Croutons & Parmesan Shavings | £3.30 |
| Chef's Pate & Melba Toast Served with Mixed Salad Leaves & Sweet Onion Chutney | £3.30 |
| Choice of Soup served with a Rustic Cob Loaf ❖ Carrot & Coriander ❖ Tomato & Basil ❖ Spicy Parsnip | £2.95 |

Main Courses

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| Fillet of Beef en Crouete | £19.40 |
| Stuffed with Duxelles wrapped in Herb Crepes & cooked in Puff Pastry | |
| Chicken Breast Stuffed with Swiss Cheese Wrapped with Parma Ham | £15.85 |
| Served with a Dijon Mustard Sauce | |
| Chargrilled Rack of Lamb | £17.15 |
| Topped with a Mustard & Herb Crust | |
| Steak & Ale Pie | £15.50 |
| Served with Wild Mushroom Gravy | |
| Traditional Roast Pork | £17.45 |
| Accompanied by a Apple & Mustard Sauce with Glazed Apples | |
| Venison Steak | £18.15 |
| Served with a Redcurrant & Juniper Berry Sauce | |
| Couscous Crusted Salmon | £16.80 |
| With Spicy Cabbage served on Dauphinoise Potatoes | |
| Breast of Chicken Stuffed with Spinach & Brie | £15.85 |
| Served with a Citrus & Pesto Sauce | |
| Slow Cooked Shank of Lamb | £17.45 |
| On a bed of Creamy Mash with a Rosemary & Redcurrant Jus | |
| Supreme of Salmon in a Champagne Sauce | £16.80 |
| Presented on a bed of Dauphinoise Potatoes | |
| Roast Peppered Sirloin Beef | £16.80 |
| Served Olde English Style | |
| Supreme of Chicken Veronique | £14.90 |
| Chicken Breast served with a Creamy White Wine Sauce & Garnished with Poached Grapes & Parsley | |
| Honey Roasted Gammon Steak | £16.80 |
| Served with Wholegrain Mustard Sauce | |
| Bedford Banger | £15.50 |
| Served on a bed of Wholegrain Mustard Mash, with Onion Gravy | |

These menus can be adapted to meet your individual requirements

Vegetarian Selection

£15.50

Roasted Red Pepper & Pesto Tart

Spinach & Ricotta Pancakes

Served with a Fresh Dill & Cream Sauce

Tomato, Butternut Squash & Ginger Bake

Mushroom & Stilton Tart

Portobello Mushroom with Spinach, Tomato, & Glazed Goats Cheese

Desserts

£4.20

Homemade Deep Filled Apple & Cinnamon Pie

Served with Clotted Cream

Ginger & Lemon Cheesecake

Served with a Zesty Citrus Coulis

Fruits of the Forest Pavlova

Served on a pool of Fruit Puree, Garnished with Fresh Berries

Orange & Cointreau Ice Cream in a Brandy Snap Basket,

Served on a Chocolate Coulis, Garnished with Kumquat & Mint

Profiteroles

Choux Pastry Balls filled with Cream & covered in Hot Chocolate Sauce

White Chocolate and Raspberry Cheesecake

Garnished with Raspberries and Kumquat

White Chocolate & Baileys Truffle

Served on a pool of Chocolate Sauce, Garnished with Physalis & Mint

Raspberry Shortbread

Layers of Cream, Raspberries between Shortbread, Decorated with Chocolate & Fruit

Chocolate Fudge Cake

With Chocolate Sauce

Sticky Toffee Pudding

Served with a Warm Caramel Sauce

Tiramisu

Topped with Chocolate Shavings & Cocoa Powder

Pannatone Bread & Butter Pudding

With Crème Anglaise

❖ **Cheese board can be added after desserts with an additional cost of £1.10 per person**