

STARTER

ROULADE OF SMOKED SALMON AND CHIVE MOUSSE
enveloped in poached salmon, on mixed leaves served with dill dressing

Baskets of olive and onion bread
With butter



MAIN COURSE

PAN FRIED BREAST OF DUCK GLAZED WITH HONEY AND GINGER
served with honey scented sauce

vegetarian alternative ~ Polenta and roasted pepper lasagne with mushroom and thyme cream sauce

**SAUTÉED BABY NEW POTATOES WITH
ROSEMARY AND OLIVE OIL**

BOUQUETIERE OF MARKET FRESH VEGETABLES

DESSERT COURSE

Blueberry and Frangipane Tart
Served with fresh cream

COFFEE COURSE

Coffee or tea to be available
With chocolate mints

CHEESE COURSE

**Mature Cheddar, Brie and Stilton served
with celery, grapes and crackers**
Platters of the above placed to each table for the guests to help themselves



STARTER

THAI KING PRAWNS MARINATED IN FISH SAUCE
Scented with lemon grass, chilies, & coconut cream, served on
a bok choy & endive salad

Baskets of olive and onion bread
With butter

MAIN COURSE

PEPPER CRUSTED SIRLOIN OF BEEF
Served with a tarragon cream sauce

vegetarian alternative ~ Lasagne of Celeriac, Oyster Mushrooms, Thyme and Shallots with a Garlic & Tomato Sauce

**SAUTÉED BABY NEW POTATOES WITH
ROSEMARY AND OLIVE OIL**

BOUQUETIERE OF MARKET FRESH VEGETABLES

DESSERT COURSE

TRADITIONAL SUMMER PUDDING SERVED WITH DOUBLE CREAM

COFFEE COURSE

Coffee or tea to be available
With chocolate mints

CHEESE COURSE

Mature Cheddar, Brie and Stilton served
with celery, grapes and crackers
Platters of the above placed to each table for the guests to help themselves

TOMATO AND FETA PASTA ON ROCKET SALAD
a Mediterranean mix of penne pasta, roasted peppers, green olives, sun
blushed tomatoes, a hint of anchovies and oregano, drizzled with olive oil
and topped off with crumbled feta cheese



Baskets of olive and onion bread
With butter

MAIN COURSE

SAUTÉ OF ROASTED GUINEA FOWL
served with a red wine and shallot gravy

vegetarian alternative ~ Garlic Roasted Aubergine Nest, filled with Honeyed
Ratatouille, served with a Red Wine Sauce

LYONNAISE STYLE POTATOES
BOUQUETIERE OF MARKET FRESH VEGETABLES

DESSERT COURSE

WHITE CHOCOLATE CHEESE CAKE
Topped with praline and caramel sauce

COFFEE COURSE
Coffee or tea to be available
With chocolate mints

CHEESE COURSE

Mature Cheddar, Brie and Stilton served
with celery, grapes and crackers
Platters of the above placed to each table for the guests to help themselves



STARTER

**FRESH ASPARAGUS SPEARS WITH CRISPY SMOKED BACON &
ROASTED SHALLOTS**
Drizzled with a Sherry Vinegar Dressing & Parmesan Shavings

**Baskets of home baked breads
With butter**

MAIN COURSE

PAN FRIED BREAST OF DUCK

Filled with an apricot and herb farci served with a Gooseberry sauce

vegetarian alternative ~ Garlic Roasted Aubergine Nest, filled with Honeyed Ratatouille, served with a Red Wine Sauce

**HERB ROASTED POTATOES
BOUQUETIERE OF MARKET FRESH VEGETABLES**

DESSERT COURSE

RUM AND RAISIN SOUFLE
With caramelized pineapple

COFFEE COURSE

**Coffee or tea to be available
With chocolate mints**

CHEESE COURSE

**Mature Cheddar, Brie and Stilton served
with celery, grapes and crackers**
Platters of the above placed to each table for the guests to help themselves



STARTER

FRESH TUNA SALAD

Served with a ginger salsa and salad garni

**Baskets of home baked breads
With butter**

MAIN COURSE

CORN FED CHICKEN BREAST

**stuffed with a Pork and Fresh Herb Puree
served with a white wine and mushroom sauce**

vegetarian alternative ~ Garlic Roasted Aubergine Nest, filled with Honeyed Ratatouille, served with a Red Wine Sauce

**BABY NEW POTATOES WITH CAMELISED ONIONS
BOUQUETIERE OF MARKET FRESH VEGETABLES**

DESSERT COURSE

**GLAZED LEMON TART WITH FRUIT COULIS
SERVED WITH FRESH CREAM**

COFFEE COURSE

**Coffee or tea to be available
With chocolate mints**

CHEESE COURSE

**Mature Cheddar, Brie and Stilton served
with celery, grapes and crackers**
Platters of the above placed to each table for the guests to help themselves



STARTER

CHICKEN AND ASPARAGUS TERRINE
Terrine of poached chicken and fresh asparagus
served with a parsley dressing and tomato concasse

vegetarian alternative ~ Poached Pears stuffed with Stilton & Cream Cheese,
served with a Toasted Poppy Seed Dressing & a Watercress Salad

Baskets of home baked breads
With butter

MAIN COURSE

BRAISED STEAK BORDELAISE
with Red Wine, Mushrooms and Button Onions

vegetarian alternative ~ Garlic Roasted Aubergine Nest, filled with Honeyed
Ratatouille, served with a Red Wine Sauce

LYONNAISE POTATOES
BOUQUETIERE OF MARKET FRESH VEGETABLES

DESSERT COURSE

WARM PEAR AND ALMOND TART WITH
APRICOT PUREE AND WHIPPED CREAM

COFFEE COURSE

Coffee or tea to be available
With chocolate mints

CHEESE COURSE

Mature Cheddar, Brie and Stilton served
with celery, grapes and crackers
Platters of the above placed to each table for the guests to help themselves