



Example of Gala Banquet Menu

Cream Of Tomato & Basil Soup
Enhanced with Creme Fraiche



Lemon Sorbet



Fillet of Beef
Wrapped in Smoked Bacon Backed in Puff Pastry
set on a pool of Port Wine Sauce



Profiteroles
Served with a Hot Chocolate Sauce



Fresh Filter Coffee & Chocolate Mints

Guest for Banquet only will be charged at £35pp based on the above menu



Banqueting Selector

Soups

Cream of Vegetable Soup
Cream of Celery Soup
Cream of Tomato & Basil Soup
Traditional Minestone Soup
Cream of Potato & Watercress Soup

Starters

Melon and Orange Cocktail
Garnished with fresh mint

Eggs Harequin
Presented with a seasonal salad

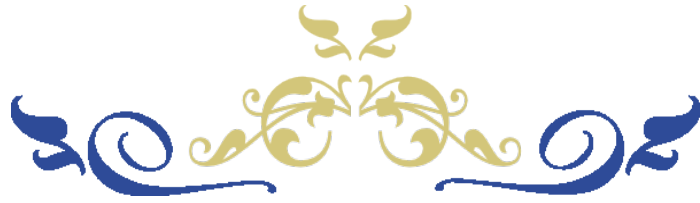
Crown Of Melon
Steeped with Port

Quenelles of Pate
Served with a seasonal salad & cumberland sauce

Fan of Melon
Served set on a fruits of the forest compote

Icelandic Peeled Prawns
Set on a bed of seasonal leaves

A Salad of Prawns, Celery & Apple
Bound in a lemon Mayonnaise



Banqueting Selector

Main Course Meat Options

Roast Pork

Served with sauteed apples & cider sauce

Sauteed Chicken Breast

with a rich chasseur sauce

Roast Turkey

served with seasoning, chipolata sausage & cranberry sauce

Loin of Pork

topped with an apple & calvados cream sauce

Sauteed Chicken Breast

coated with a mushroom, cream & brandy sauce

Roast Sirloin of Beef

served with a yorkshire pudding & a horseradish sauce

Roast Sirloin of Beef

served with an onion & red wine jus

All of the above main courses are served with two seasonal vegetables and one potato dish and include coffee & mints. Alternative or additional vegetables and potatoes are available at market prices.



Banqueting Selector

Dessert

Profiteroles

Hot Banana & Chocolate Bread & Butter Pudding with custard

Sherry Trifle

Strawberry Pavlova

Cheesecake - Your Choice

Selection of English & European Cheese with Celery, Apple & Biscuits



When selecting your main course please note that prices have been quoted for all guests having the same starter, main course and dessert, with the exception of those who have special dietary requirements. Should you require guidance in compiling your menu or you have your own particular favourites, we will be happy to assist and quote for them.



Banqueting Selector

Main Course

Fish Options

Lemon Sole & potted shrimp
with pickled cucumber & dill sauce

Blackened Cajun Salmon
Accompanied with a fresh guacamole salsa

Fresh Jersey Plaice Beurre Noir

Duo of Cod & king prawn kimchee emulsion

Seared black & white sesame seed Tuna Fish
with miso oriental vegetables

Pan seared Seabass
with sauce vierge

Vegetarian Options

Giant CousCous & three bean cassoulette

Aubergine Parmegiana
served with griddled polenta cake

Roasted Padrome Peppers
stuffed with a wild mushroom risotto

Tempura Vegetables
served with a Thai pad nan dip

Moroccan Vegetable Tagine & Pomegranate & lentil salad

Beetroot Tarte tatin & Horseradish Marscapone mousse