

TABLE D'HOTE BANQUETING MENU
THREE COURSE £25.00

Sliced Gressingham Duck Breast
(with a Crunchy Pepper and Mixed Leaf Salad)

Avocado and Smoked Salmon Salad
(with a Lemon, Chive and Tomato Dressing)

Steamed Fresh Asparagus
(served with Thyme, Lemon & Parmesan Butter)

Salad of Avocado, Melon & Strawberries
(served with a warm Raspberry Vinaigrette)

Pressed Salmon, Leek and Asparagus
(wrapped in Smoked Salmon with a Cucumber, Dill and Beetroot Caponata)

Crown of Sweet Cantaloupe Melon
(with fresh Strawberries, Kirsch & Water Melon)

Stuffed Breast of Chicken
(with Feta Cheese and Cashew Nuts with a Rosemary & Bacon Sauce)

Sliced Fillet of Beef
(in a Mustard and Cream sauce)

Small Honey Roasted Shoulder of Lamb with Rosemary

Caramelised Pork Fillet
(with a Redcurrant Glaze and Apple & Sultana Chutney)

Salmon Fillet
(marinated in Dill & Lemon Juice served with a Chablis Sauce)

Selection of Three Vegetables and two Potato Dishes

Strawberry Cheesecake served on a Mirror of Red Berry Coulis

Open Glazed Apple Tart
(served with Clotted Cream)

Rich Chocolate Fudge Cake filled with dark Chocolate Mousse
(served with Grand Marnier Crème Anglaise)

Individual Summer Pudding
(served with a fresh Berry sauce)

Blueberry Crumble with Honey Crème Anglaise
(garnished with fresh Blueberries)

Traditional English Cheeseboard with Biscuits, Celery and Grapes
(£3.50 supplement)

Rolls and Butter
Coffee & Mints

ALL MENUS ARE EXCLUSIVE OF VAT + 10% SERVICE