

**TABLE D'HOTE BANQUETING MENU**  
**THREE COURSE £25.00**

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

*Oak Smoked Salmon & Prawn Tian*  
(drizzled with a Cucumber & Fennel Vinaigrette)

*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)

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*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*

*Rack of Lamb*  
(in a Herb & Mustard Crust served with a Redcurrant Sauce)

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

*Selection of Three Vegetables and two Potato Dishes*

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*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)

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

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*Rolls and Butter*  
*Coffee & Mints*

ALL MENUS ARE EXCLUSIVE OF VAT + 10% SERVICE