



MENUS

# SPRING MENUS

1 MARCH - 31 MAY

## MENU 1

### Duck Pork & Pistachio Terrine

*Served with a plum compote, continental leaves and walnut bread*

### Supreme of Chicken Princess

*Served with a cream, mushroom and sherry sauce garnished with asparagus, sauté potatoes and a baton of vegetables with beans*

### Crème Caramel

*Served with seasonal fruits & fresh cream*

### Coffee and Petits Fours

## MENU 2

### Potted Smoked Trout and Mackerel

*Served with a dill and sour cream dressing*

### Pork Escalope & Roasted Mediterranean Vegetables with a Tomato Jus

*Served with Lyonnaise Potatoes and a mixed salad*

### Fruit Tart with Cream

### Coffee and Petits Fours

## MENU 3

### Assorted Cured Meats

*Salami, parma ham, pastrami and bressola served with a courgette and tomato chutney*

### Sea bream with a Tarragon Butter Sauce

*Served with Macaire Potatoes, French beans and glazed carrots*

### Raspberry Vacherin with Cream

### Coffee and Petits Fours

## MENU 4

### Prawn & Calamari Salad

*Served with a roasted sweet pepper, tomatoes, red & spring onion and a basil dressing*

### Roast Sirloin of Beef with Wild Mushrooms and Madeira Sauce

*Served with Parmentiere potatoes, cauliflower mornay, carrots and glazed peas*

### Crème Brulee

*Served with Clotted Cream and Fruits*

### Coffee and Petits Fours

## MENU 5

### Chicken Liver Parfait

*Served with a tomato chutney & continental salad*

### Red Mullet with Spring Pulse's

*Served with a warm potato and roasted pimento salad*

### Canon of Lamb with a Herb Crust and Red Wine Sauce

*Served with saute mushrooms, button onions & asparagus, Rissolle potatoes and Spring vegetables*

### Strawberry Tart with Cream

### Coffee and Petits Fours

*Additional courses are available on page 7 to create that special event.*

*Please select the same menu for everyone. Special dietary requirements are available on request. If the menu chosen is out of season a £5.00 supplement per person will be charged.*

# SUMMER MENUS

1 JUNE - 31 AUGUST

## MENU 3

### Veal and Ham Pie

*Served with homemade piccalilli*

### Sea Bass with Basil Fennel and a Lemon Butter Sauce

*Served with new potatoes, peas and glazed carrots*

### Summer Pudding

*Served with clotted cream*

### Coffee and Petits Fours

## MENU 4

### Terrine of Mozzarella with Grilled Mediterranean Vegetables, Smoked Ham and Potatoes

*Served with a basil and olive oil dressing*

### Rump of Lamb with Chasseur Sauce

*Served with Chateau potatoes and French beans*

### Strawberry Pavlova

### Coffee and Petits Fours

## MENU 1

### Tomato and Basil Soup

### Salmon Mayonnaise

*With new potatoes and mixed salad*

### Warm Apple Pie with Blackberry Ice Cream

### Coffee and Petits Fours

## MENU 2

### Water Melon Sorbet and Passion Fruit

*with summer fruits and raspberry dressing*

### Corn Fed Supreme Chicken with Madeira Mushroom Sauce

*Served with new potatoes and sauté courgettes with oregano*

### Chocolate Crème Brulee

*With framboise and orange*

### Coffee and Petits Fours

## MENU 5

### Chilled Prawn & Smoked Salmon Tian

*Served with a Marie Rose dressing and salad leaves*

### Mille Feuille of Summer Mushrooms with a Julienne of Vegetables

*Served with a Cream and Sherry Sauce*

### Rack of Lamb with a Brioche and Herb Crust

*Served with a red wine jus, fondant potatoes and an aubergine & courgette gratin cake*

### White Chocolate Pannacotta

*With strawberries, chocolate, hazelnut and a mint sauce*

### Coffee and Petits Fours

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# AUTUMN/WINTER MENUS

1 SEPTEMBER - 30 NOVEMBER / 1 JANUARY - 28 FEBRUARY

## MENU 1

### Terrine of Leek, Potato and Emmental Cheese

*Wrapped in pancetta on toasted brioche served with mixed salad leaves and a balsamic dressing*

### Chicken Supreme with Artichokes Mushrooms and A Marsala Sauce

*Served with puree potatoes and French beans*

### Vacherin with a Warm Compote of Forest Fruits

*Served with vanilla ice cream*

### Coffee and Petits Fours

## MENU 2

### Chicken Liver Parfait

*Served with an apple and lavender jelly*

### Medallions of Pork with a Port and Stilton Sauce

*Served on a bed of red cabbage with sauté potatoes and a selection of vegetables*

### Strawberry Cheese Cake

*Served with fresh cream*

### Coffee and Petits Fours

## MENU 3

### Tian of Smoked Salmon and Haddock

### Topside of Lamb with Garlic & Oregano and a Red Wine Sauce

*Served with Parmentiere potatoes, glazed carrots and mange tout*

### Bread & Butter Pudding

*Served with Crème Anglaise*

### Coffee and Petits Fours

## MENU 4

### Mille Feuille of Mushrooms and Asparagus

*Served with a tomato and basil sauce*

### Delice of Salmon with Mussel Chowder

*Served with new potatoes and baby vegetables*

### Sachertorte

### Coffee and Petits Fours

## MENU 5

### Foie Gras Parfait

*Served with an apple and pear chutney with balsamic dressing*

### Quenelle of Salmon Mousse

*Served with a lobster sauce*

### Roast Sirloin of Beef Forestiere

*Served with Parmentiere potatoes, mange tout and glazed carrots*

### Mango Charlotte

*Served with cream*

### Coffee and Petit Fours

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# CHRISTMAS MENUS

1 DECEMBER – 31 DECEMBER

## MENU 1

### Cream of Pumpkin and Carrot Soup

### Roast Norfolk Turkey with Chipolatas and Bacon

*Served with chestnut stuffing, cranberry & bread sauces, traditional roast potatoes and a selection of seasonal vegetables*

### Christmas Pudding

*Served with a brandy sauce*

### Coffee and Mince Pies

## MENU 2

### Terrine of Smoked Haddock, Fine Herbs and Egg

*Served with a lemon and horseradish mayonnaise*

### Pheasant in Mulled Wine Sauce

*Served with button onions & mushrooms, new potatoes and a selection of seasonal vegetables*

### Fig and Toffee Pudding

*Served with a plum and ginger sauce*

### Coffee and Mince Pies

## MENU 3

### Game Terrine En Croute

*Served with a Cumberland sauce*

### Roast Rib Eye of Beef with a Madeira Wild Mushroom Sauce

*Served with traditional roast potatoes and a selection of seasonal vegetables*

### Mulled Wine Winter Pudding

### Coffee and Mince Pies

## MENU 4

### Tian of Hot Smoked Salmon

*Served with a tomato & cucumber salad*

### Roast Cushion of Lamb with a Red Currant Sauce

*Served with a selection of wild mushrooms and button onions, Rissole potatoes and a selection of seasonal vegetables*

### Christmas Apple Charlotte

*Served with Christmas ice cream*

### Coffee and Petits Fours

## MENU 5

### Confit Terrine of Duck with Pistachio Nuts

*Served with a raspberry vinegar dressing and assorted salad leaves*

### Delice of Salmon with Saffron Sauce

*Served with Julienne Vegetables*

### Roast Cushion of Venison with a Red Wine and Raspberry Vinegar Sauce

*Served with Macaire potatoes and a selection of seasonal vegetables*

### Rum, Fig and Chestnut tart

*Served with fresh cream*

### Coffee and Petits Fours

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# YEAR ROUND FAVOURITES

## MENU 1

**Pea and Mint Soup**

**Steak Kidney and Mushroom Pie or Pudding**

*Served with traditional roast potatoes  
and a selection of vegetables*

**Sherry Trifle**

**Coffee and Petits Fours**

## MENU 2

**Asparagus Soup**

**Supreme of Chicken Cordon Bleu**

*Filled with ham and Gruyère cheese  
Served with Lyonnaise potatoes  
and a selection of vegetables*

**Fresh Fruit Salad**

*Served with Cream*

**Coffee and Petits Fours**

## MENU 3

**Smoked Salmon**

*With brown bread and butter*

**Roast Rib-Eye of Beef with Yorkshire Pudding**

*Served with traditional roast potatoes  
and a selection of vegetables*

**Chocolate Gâteau**

**Coffee and Petits Fours**

# ADDITIONAL COURSES

TO CREATE THAT SPECIAL EVENT

## Sorbet

**Vol-au-Vent of Assorted Seafood**

*In a white wine and mushroom sauce*

**Mille-Feuilles of Asparagus and Artichoke**

*Glazed with Gruyère cheese on a pool of lemon butter sauce*

**Salmon and Cucumber Crêpe**

*Served with a seafood sauce*

**Onion, Leek, Apple and Goats Cheese Tart**

*With Calvados dressing*

**Sea Bass with a Tarragon Butter Sauce**

*With sauté wild mushrooms*

**Air Crew Savoury**

*Field mushroom on toast filled with scrambled egg,  
cherry tomato, chipolata and crispy bacon*

**Assorted Cheeses and Biscuits**

*With celery and grapes*

*Please ask when booking for any seasonal special intermediate courses.*

# VEGETARIAN ALTERNATIVES

## STARTERS

### Mille-Feuilles with Wild Mushrooms

*In a Cognac cream sauce*

### Tomato and Red Onion Tartin

### Baked Apple with Goats Cheese

*Served with a Calvados dressing*

### Courgette, Carrot and aubergine Charlotte

*With a pesto tomato dressing*

### Mediterranean Vegetable Tart

*With assorted salad leaves*

## MAIN COURSES

### Herb Polenta Cakes

*Served with an asparagus and cheese gratin*

### Mushroom Stroganoff

*Served with rice*

### Saffron Noodles

*With a julienne of carrot, leek, mange-tout, baby corn, spring onion and ginger*

### Spinach and Ricotta Tortellini

*Served with a sherry cream sauce*

### Stuffed Aubergine

*With artichokes, mushrooms, olives and sundried tomato*

### Barley Risotto

*Served with wild mushrooms and asparagus*

*Please choose one starter and one main course from the list for your guests with special dietary requirements.*

# BUFFETS

## HOT ITEMS

Assorted Seafood with Mushrooms and a White Wine Sauce and Fusilli

Lamb Tagine with Cous Cous

Beef Bourguignonne with Rice

Chicken Chasseur with Rice

Pork Goulash with Green Noodles

Vegetarian Lasagne Verdi

Selection of Seasonal Vegetables and Potatoes

## COLD ITEMS

Honey Glazed Ham with Mustard and Cloves

Roulade of Beef with asparagus

Cold Poached Salmon with Mayonnaise

Assorted Cured Meats: Pastrami, Parma Ham, Smoked Chicken

Assorted Continental Sausages

Turkey with a Herb and Orange Stuffing

Selection of Salads

## DESSERT ITEMS

Mixed Berry Cheesecake

Summer Pudding

Fresh Fruit Salad

Sherry Trifle

Fruit Tart

Tarte au Citron

Tiramisu

Chocolate Gâteau

Selection of Cheese

*Minimum of 30 people. Between 30 - 50 people choose up to three main courses and two desserts. Over 50 people choose up to five main courses and four desserts.*

# COCKTAIL MENUS

## ASSORTED COLD CANAPES

With Pre-Luncheon/Dinner Drinks

## THE GAZELLE

Assorted Sandwiches

Vegetable Dim Sum with Hoi Sin Sauce

Chipolata Sausages with Mustard Dip

Goujons of Salmon with a Tomato Butter Sauce

Croque Monsieur

Honey Five Spice Chicken with Sesame

Crostini of Tomato and Mozzarella

## THE PUMA

Danish Open Sandwiches

Chicken and Mushroom Bouchees

Mini Pizza with Tomato, Olives and Cheese

Deep Fried Mushrooms with Garlic Mayonnaise

Meat Balls with Tomato Sauce

Lamb and Oregano Kebab with a Mint Jelly Dip

Salmon Croquettes

Spring Rolls with Chilli Dip

## THE CHINOOK

Assorted Cold Canapes

Sweet and Sour Chicken

Honey Glazed Chipolata Sausages

Vegetable Spring Rolls

Japanese Style Prawns

Thai Fish Cakes with a Chilli Dip

Beef Satay with a Peanut Sauce

Filo Basket of Peking Duck

Kebabs of Monkfish and Bacon  
with Orange Dressing

## SUPPLEMENTARY ITEMS

Cheese Beignets

Welsh Rarebit

Curried Prawn Beignets

Devils On Horseback

Goujons of Sole with Tartare Sauce

Cocktail Sausage Rolls

Prawn Bouchées

Lamb Tandoori

Mini Pizza

Mini Vegetable Samosas

Chicken Satay with Peanut Dip

Crudités with Dips

Asparagus and Parma Ham Roulades

*These menus do not constitute a full meal  
and are designed for receptions. We would be delighted  
to advise on a more substantial combination of the various  
items should the event be in place of lunch or dinner.*

