

SPECIAL EVENTS & OCCASIONS AT



Fine Dining Menus 2011

———— THE PERFECT VENUE ————

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Menu 1

Smoked Mackerel and Cream Cheese Paté

served with Toasted French Bread and Dressed Lambs Leaf Salad

or

Homemade Roast Pumpkin and Thyme Soup

with Gruyère Cheese



Lemon Sorbet



Free Range Chicken Breast

*stuffed with Fresh Basil and Mozzarella and Wrapped in Cured Bacon
served with a Roasted Onion and Tomato Sauce*

*Served with a Selection of
Seasonal Vegetables and Potatoes*



Belgian Chocolate Mousse

with Raspberry and Orange Compote

or

Strawberry and Fresh Cream Cheesecake

served with Champagne Jelly and Strawberry Coulis



Fresh Ground Coffee and Toffee Shop Fudge

£24.55

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Menu 2

Seared Medallions of Beef Fillet

served with a Stilton and Red Onion Salad and Red Wine Dressing

or

Homemade Puy Lentil and Coriander Soup

with a Citrus Crème Fraîche



Champagne Sorbet



Slow Cooked Pork Belly

served on a Sage and Onion Mash

with a Creamy Cider and Wholegrain Mustard Sauce

*Served with a Selection of
Seasonal Vegetables and Potatoes*



Earl Grey Panna Cotta

served with a Mini Fruit Scone and Homemade Strawberry Jam

or

Baked Egg Custard and Cinnamon Tart

served with Espresso Sauce and Cinder Toffee Ice Cream



Fresh Ground Coffee and Toffee Shop Fudge

£26.65

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Menu 3

Lightly Spiced King Scallops

*Pan Roasted and served with Pureed Cauliflower,
Crisp Bacon and Tarragon Sauce*

or

Homemade Tomato and Fennel Soup

with Tarragon and Mascarpone



Orange and Cranberry Sorbet



Honey Glazed Gressingham Duck Breast

*accompanied by Confit Duck Leg,
Roasted Butternut Puree with a Redcurrant and Port Reduction*

*Served with a Selection of
Seasonal Vegetables and Potatoes*



Steamed Apple Sponge

served with Caramelised Apples, Apple Sauce and Cinnamon Ice Cream

or

Rich Soft Chocolate Cake

served with White Chocolate Sauce and Fresh Raspberries



Fresh Ground Coffee and Toffee Shop Fudge

£28.75

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Menu 4

Thyme Baked Portabello Mushroom

served on a Toasted Ciabatta

and coated with a Creamy Garlic and Tarragon and Stilton Sauce

or

Homemade Wild Mushroom and Baby Spinach Soup



Grilled Fillet of Red Mullet

with Fresh Asparagus, Potted Shrimps and Butter Sauce



Asiette of Lamb with Mini Shepherds Pie,

Slow Cooked Shoulder and Best End

Glazed with a Rich Red Wine Reduction

served with a Selection of Seasonal Vegetables and Potatoes



Poached Vanilla Pear

served with Pureed Raspberries and Honey Infused Ice Cream

or

Belgian Chocolate Cheesecake

served with Black Cherry Compote and Rum Truffles



Fresh Ground Coffee and Toffee Shop Fudge

£30.85

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Menu 5

Smoked Paprika Chicken

*on a Bed of Bacon and Egg Salad
served with a Honey and Dijon Dressing*

or

Homemade French Onion Soup

with toasted Gruyere Croutons



Pan Roasted Monkfish

*wrapped in Cured Bacon and served on a Tomato and Fennel Concasse
with a Lemon and Cracked Black Pepper Cream Sauce*



Medallions of Slow Cooked Beef Fillet

*Served with Hand Cut Chunky Chips, Roasted Balsamic Vine Tomatoes
and a Creamy Diane Sauce*

*Served with a Selection of
Seasonal Vegetables and Potatoes*



Baked Vanilla Tart

with Sweet Rhubarb Compote and Rhubarb Coulis

or

Espresso Chocolate Mousse

topped with Crushed Amaretto Biscuits and Vanilla Sauce



Fresh Ground Coffee and Toffee Shop Fudge

£32.95

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Menu 6

Roasted Pheasant Breast on a Warm Salad of Sauteed Potatoes

Pancetta and Black Pudding with a Red Wine and Wholegrain Dressing

or

Homemade Leek and Sweet Potato Soup

with Watercress Pesto



Red Mullet set on Grilled Asparagus

With Homemade lemon, Sage and Cracked Black Pepper Mayonnaise



Pan Fried Fillet of Roe Deer

served on a Horseradish Mash

with Braised Baby Turnips and Redcurrant and Game Gravy

*Served with a Selection of
Seasonal Vegetables and Potatoes*



Roundthorn Sticky Toffee Pudding

served with Butterscotch Sauce and Double Jersey Ice Cream

or

Lemon and Vanilla Panna Cotta

with a Rhubarb Compote



Fresh Ground Coffee and Toffee Shop Fudge

£33.95