



Classic Menu

*Please choose One Starter, One Main Course
and One Dessert for your Guests to enjoy
Then choose your Vegetarian / Dietary Menu One Starter,
One Main Course and One Dessert (V,D)*

TO BEGIN

Lightly Grilled Asparagus, Crispy Shallots and a Lemon Vinaigrette (V,D)

Sweet Potato Soup with Creamy Coconut Milk (V,D)

Stack of Heirloom Tomatoes, Buffalo Mozzarella, Basil Pesto Drizzled with Balsamic Glazed (V)

Honey and Thyme French Baked Camembert with Toasted Ciabatta (V)

Garlic Brushed Crostini with Juicy Vine Tomatoes, Red Onion and Torn Basil Leaves (V)

Antipasti Sharing Boards choose from

Meats and Cheese

Marinated Vegetables and Dips

Smoked and Fresh Fish

Trio of Salmon Rosette Smoked Salmon, Cajun Roasted Salmon and Gin Cured Salmon with Pickled Veg and Toasts

Oak Smoked Salmon Terrine, Tarragon Mayo with Fresh Pea Shoots

Pan Seared Scallops, Pea Puree, Crispy Pancetta and a Drizzle of Lemon Dressing

Fresh White Crab, Atlantic Prawns on a Bed of Rocket and Watercress Topped with and Mango and Lime Salsa

Flaked Smoked Haddock Tart and Honey Roasted Ham Tart with Celeriac and Apple Slaw

Antipasto Plate: Cured Meats, Cheddar and Mozzarella Cheese, Marinated Pickles, Red Onion Chutney
and Houmous and Marinated Peppers

Brandy Infused Chicken Liver Parfait Pot with Delicious Onion Chutney and Toasted Brioche

Garlic and Sage Poached Chicken Laid on a Bed of Traditional Caesar Salad

Carpaccio of Beef Dressed with Crunchy Radish, Crispy Capers, Olive Tapenade and Fresh Rocket

Wild Mushroom and Asparagus Risotto with Shaved Parmesan



Classic Menu continued

FOR YOUR MAIN COURSE

- Mediterranean Stack of Vegetables Drizzled with a Chilli Oil
Spiced Chickpea Patties with Lemon Yoghurt and Tomato Salsa
Layered Sliced Roasted Vegetables and Herby Tomato Sauce
Herb Crushed Scottish Salmon with Lemon Garlic Creamy Mushroom Sauce
Asian Marinated Seared Pink Tuna on a Bed of Bok Choy Top with a Soya Zesty Dressing
A Papillote of Sea and River Fish Infused with Dill, Lemon and Capers served with Roasted Vine Tomatoes
Roasted Honey Chicken Wrapped in Bacon with a Garlic Thyme Jus
Chicken Wrapped in Pancetta Stuffed with Sausage and Sage Stuffing served with Cream of Mushroom Sauce
Seared Duck Breast with Spinach Puree and Sticky Red Wine and Plum Sauce
Roast Rare Beef with a Yorkshire Pudding and a Rich Beef Jus
Slow Cooked Pie (Filling of your Choice) with a Light Pasty Puff Lid
8 Hours Cooked Belly of Pork with Crunchy Crackling and Apple Cider Sauce
Fillet of Lamb Marinated in Mint and Garlic Accompanied by Sweet Onion Puree and Redcurrant Jus
Medallion of Beef with Parsnip Puree and Thyme Roasted Root Veg and Red Wine Jus
Roasted Rare Beef Rump Carved at the Table alongside really huge Crispy Chunky Chips and
Slow Roasted Garlic Tomato and a Watercress Salad

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Please choose 1 of the Following to Accompany your Dishes

Sweet Potato Puree, Creamed Potatoes, Dauphinoise Potatoes, Crushed Potatoes, Roast Potatoes, New Potatoes,

Pea Risotto, Vegetable Rice or Garlic Linguine

Please choose 1 of the Following Vegetables

Green Beans, Carrots, Peas, Wilted Spinach, Stem Broccoli, Vegetable Bowl



Classic Menu continued

SOMETHING SWEET

Lightly Sugar Dusted Berry Mess with Fresh Torn Mint
Chargrilled Pineapple Ring Filled with Strawberry and Mango Salsa
Chocolate Brownie Smothered in Rich Caramel Sauce with a Scoop of Vanilla Ice Cream
Warm Pot of Braeburn Apple, Pear and Ginger Crumble with Layers of Creamy Custard
Naughty but Nice Honeycomb, Caramel Cheesecake Drizzled in Salted Caramel Sauce
Crunchy Meringues filled with Seasonal Berries with Whipped Chantilly Cream and Freshly Made Coulis
Caramelised Apple Tart served with a Cinnamon Custard or Clotted Cream
Rich Dark Chocolate Delice, Honeycomb Crumb and Raspberry Sorbet
Creamy Vanilla Cheesecake topped with a Spoon of Morello Cherries complimented by Clotted Cream
Cheese Plate for one with Chutneys and Crackers
Light Raspberry Mousse Cake with a Chocolate Shard and Swirl of Chocolate Sauce

*If it's too hard to choose then why not try one of our
Famous Dessert Trios Supp £1.00pp*

Chocolate Trio
Marble Chocolate Cheesecake
Salted Caramel Choux Bun
Brownie Square and Chocolate Ice Cream
Fruity Trio Supp £1.00pp
Strawberries Cream Éclair
Key Lime Pie
Glazed Fruit Tart

*Or you can choose your favourite desserts and
we can try and make these for you!*

Tea and Coffee Table unlimited for one hour after your meal

EVENING BUFFET GRAZING TABLE

Selection of Cheeses, Breads and Crackers Served with Pickles, Chutneys, Grapes and Celery Sticks