



Traditional Seated Menu

4 Course £19.50

3 Course £17.50

Choose 1 from each section

Starter

Char-Grilled mini fillet of chicken

Served on roasted beetroot and warm béarnaise sauce

Roulade of Chicken and Red Pepper

Served with a red onion jam and merlot dressing

Honeyed Salmon

Served on a wheaten scone with fresh rocket and a chilli cream

Cranberry and Goats Cheese Bruchetta

Served with a

Brie and Roasted Pepper Quesadillas

Grilled flour tortillas filled with spicy roasted peppers and melted brie

Confit of duck

Duck leg marinated with juniper berries, roast garlic and mixed peppercorns,

& drizzled with a reduced balsamic dressing





Main Course

French Dressed Loin of Pork

Dressed with chantenay carrots and roasted shallots

Slow Cooked Rump Roast

With glazed onion and green veg

Braised Beef Bourguignon

Slices of beef with red wine jus, chantenay carrots & shallots

Braised Fillet of Chicken Wrapped in Parma Ham

Filled with a trio of farmhouse cheeses and drizzled with a sun-blush tomato and basil cream

Ginger Crusted Fillet of Salmon

Served with salsa verde

Vegetable Wellington

Filo pastry filled with feta, spinach, sweet potato, squash & cashew nuts

Braised Lamb Shank

Served on parsnip mash with a red wine and rosemary drizzle

All main courses come with a choice of vegetables and potatoes

Braised Red Cabbage

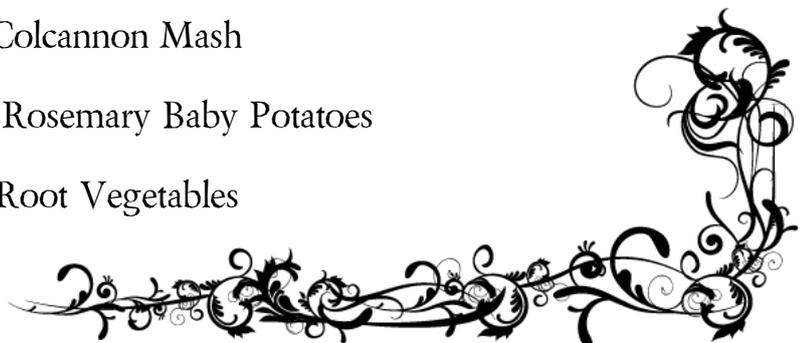
Buttered Seasonal Vegetables

Duo of Potato Dauphinoise

Creamy Colcannon Mash

Roasted Garlic & Rosemary Baby Potatoes

Roasted Root Vegetables





Desserts

Rich Chocolate Torte

A rich and powerful French dessert topped with a light dessert sauce

Profiterole Cheesecake

Traditional dessert with a twist

Lemon Posset

With crushed meringue and blackcurrant puree

Cookies & Cream Cups

With a peanut butter ice-cream

Parfait Shot Selection

Strawberry, Mixed berry, Melon, Pineapple etc.

Salted Caramel & Apple Tarte

With a Madagascan vanilla ice-cream

Tea / Coffee

With handmade shortbread or dinner mints

Selection of Cheeses

Local cheeses served with crackers and chutneys





Additional Services

Equipment Hire

We can supply any crockery, cutlery, napkins, chairs, tables, table clothes you may require for any of our menus prices of which can be discussed on booking.

We can also supply service staff and chefs which will be charged at an hourly rate. (Minimum 3 hours includes travel).

Booking & Payment

On Confirmation of booking we will require a non-refundable deposit of 20 percent of the final booking fee.

Payment in full with confirmation of numbers is required no less than 5 days prior to event.

Cancellation less than 2 weeks prior to event will incur a payment of 50 percent of the total fee.

To make a booking or to request further information contact Eddie or Linda, who will be waiting with enthusiastic ideas for whatever the occasion. We will be pleased to meet with you at your chosen venue to plan a programme so we can take care of all your worries concerning your special occasion. With our wealth of experience we will be able to help with everything from your menu choice to the colour of your napkins.

We have many clients who would be happy to be referees.

Minimum numbers will apply to all menus.

