

Special Event Menus

Starters

Puff Pastry served with asparagus and mushrooms	£3.25
Smoked Salmon Roulade	£4.95
Smoked Chicken Caesar Salad	£4.75
Prawns Marie Rose and Smoked Salmon Terrine	£5.35
Chilled Duo of fanned Melon served with marinated Figs and a Lemon sorbet	£3.95
Warm Goat's Cheese Nectarine served with baby spinach and a light peppercorn honey	£4.95
Red Pepper and Thyme coated King Prawn	£6.95
Fresh Melon served with fruits of the forest	£4.85
Tomato Mozzarella and Tomato Medallions	£4.90
Avocado Gruyere and Cheese Salad served with capsicums dressed with citrus vinaigrette	£4.95

Main Course

Oven Roasted Pork Fillet in a white wine cream of garlic and rosemary sauce	£7.25
Chicken Supreme coated with Swiss Cheese and Rosemary baked with a sweet barbeque sauce	£8.50
Chargrilled Sirloin Steak topped with stilton and apple crust, with a port wine jus	£13.50
Roasted Cod Fillet served on a bed of warm smoked salmon with horseradish cream velour	£11.00
Steamed Timbale of Tomato and Mozzarella served on a bed of baby spinach with a tomato and garlic compote and wild rice	£7.95
Half an Aylesbury Duck, traditionally roasted accompanied with with roast gravy game chips, apple and bread sauce	£12.00
Pan-fried Fillet of Lamb, marinated in Natural Yoghurt and Chilli accompanied with a sour cream, tarragon and fresh chilli combination	£12.35
Roast Salmon Steak filled with a Mushroom Mousse served on a bed of buttered spinach with a chive crème fraiche	£10.55
Oven-baked pieces of Chicken coated with a brandy and port wine sauce and topped with deep-fried carrot and parsnip shavings	£8.85

Desserts

Brandy Snap Baskets filled with a tropical fruit salad and fruit coulis	£3.75
Sticky Chocolate and Banana Pudding served with vanilla ice cream	£3.50
Toffee Praline Cheesecake served with vanilla ice cream and chocolate sauce	£3.75
Raspberry and Apple Crumble served with custard	£3.45
Steamed Jam Sponge served with custard	£3.25
Profiteroles served with a warm chocolate sauce	£3.85
Peach and Champagne Torte served with chantilly cream	£2.45
Chocolate Tart served with vanilla ice cream and chocolate sauce	£3.95
Cheese & Biscuits served with celery and black grapes	£4.80