

### **Menu Options for full meal, seated service 2018**

IDEAS only, as we like to create menus to suit you, not us! All menus are individually priced.

#### **Starter Options.**

1. Smoked Salmon and baby prawns with minted crème fraiche and rye bread.
2. Smoked chicken and Parma ham served with salsa topped ciabatta toasts and rocket salad
3. Niçoise salad with tuna, free range eggs, fine beans and new potatoes on a bed of baby lettuce leaves, served with traditional French dressing
4. Creamy Brussels Pate with fine melba toasts and sweet onion marmalade
5. Light summer risotto salad with peas, mint and spring onions, white rice and herbs. Served with a tomato salsa and baby leaves
6. Waldorf Salad with little gems, topped with diced gammon lardons
7. Goats' cheese drizzled with honey on a bed of beetroot and orange
8. Prosciutto Ham with coleslaw and a salad of spinach leaves and rocket
9. Handmade quiche tartlet with mushrooms, spinach and ricotta
10. Melon and crumbled blue cheese salad topped with Parma ham twist.

#### **Main Course Options.**

1. Chicken Breton. Chicken breast pieces in a creamy white wine sauce with leeks, red capsicum peppers mushrooms and herbs.
2. Corn Fed chicken breasts knapped in a light, orange infused jus, sitting on a creamed potato patti with wilted spinach leaves.
3. Coq au Vin. Whole cutlets of chicken on the bone, slowly bubbled through in red wine with root vegetables and herbs
4. Breast of chicken wrapped in Parma ham and filled with Brie, served with a cranberry and wine sauce
5. Moroccan Lamb tagine, flavoured with cinnamon, ginger, garlic and apricots. Served with cous cous or rice or potatoes and either salad or fresh vegetables
6. Beouf Anglaise. A slowly bubbled casserole of beef, baby onions and mushrooms, cooked in ale for a rich wholesome flavour.
7. Finely cut slices of pork loin, gently cooked with pears and a light calvados sauce.
8. Gammon ham, slow baked under a honey glaze and infused with cloves. Served with carrots, cauliflower cheese and drizzled in a honey sauce.
9. Mediterranean braised lamb with beans, vine tomatoes, bay and rosemary, served with baby potatoes and fine beans

#### **Dessert options**

1. Tarte au Citron. Individually made traditional lemon tarts
2. Chocolate mousse torte with dark chocolate glaze and biscuit base ( cut from a whole)
3. Champagne and strawberry cheesecake
4. Fresh fruit salad with thick vanilla cream and shortbread biscuits
5. Traditional Fruit tart with glazed fresh strawberries over a light filling of crème Anglaise.
6. Lemon Meringue pie
7. Strawberry shortbread. Light Scottish style shortbread sandwiching fresh cream and strawberries.
8. Trio of chocolates. Milk and white chocolate mousses, layered over a thin sponge and coated in dark chocolate glaze

#### **Ideas for hot buffet main courses served from chafing dishes for self service or assisted service.**

1. **Chicken Breton or Chicken a la King or Coq au Vin**
2. **Moroccan Lamb Tagine or Braised lamb with vine tomatoes and beans**
3. **Boeuf Anglaise or Stroganoff or Boeuf Bourguignon**
4. **Vegetarian Sweet potato Jamaican style hotpot infused with coconut milk and finished with dumplings**
5. **Vegetarian Cassoulet with mixed beans, tomatoes and herbs**