

Menu Options for full meal, seated service 25 – 150 guests 2020

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

Main Course Options. (for meat eaters)

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. Skin on supreme breast of chicken on a bed of sherry sautéed wild mushrooms, topped with a touch of orange zest
6. Moroccan Lamb tagine, flavoured with cinnamon, ginger, garlic and apricots. Served with cous cous or rice or potatoes and either salad or fresh vegetables
7. Slowly braised shank of lamb in rich red wine and rosemary sauce, served with new potatoes and fresh vegetables
8. Mediterranean braised lamb with beans, vine tomatoes, bay and rosemary, served with baby potatoes and fine beans
9. Beouf Anglaise. A slowly bubbled casserole of beef, baby onions and mushrooms, cooked in ale for a rich wholesome flavour.
10. Beef Stroganoff, with mushrooms, cream and brandy
11. Finely cut slices of pork loin, gently cooked with pears and a light calvados sauce.
12. Gammon ham, slow baked under a honey glaze and infused with cloves. Served with carrots, cauliflower cheese and drizzled in a honey sauce.

Main Course Options. (for vegetarian diners)

1. Quorn Breton pieces in a creamy white wine sauce with leeks, red capsicum peppers mushrooms and herbs.
2. Stuffed pumpkin with wild rice, roasted courgettes, onions, vine tomatoes and herbs, finished with a crushed tomato sauce
3. Vegetarian Toulouse cassoulet, with butter beans, carrots, herbs, onions, garlic and tomatoes
4. Jamaican style sweet potato hotpot with carrots, coconut milk herbs and dumplings
5. Vegetarian chilli pie, served in a potato shell, topped with mash and finished with cheese.
6. Vegan Moussaka with aubergines, tomatoes, mushrooms, garlic and red wine
7. Vegan chick pea, spinach and sweet potato curry-pot
8. Moroccan tofu tagine with cinnamon and apricot.
9. Mediterranean Falafels with beans, vine tomatoes, bay and rosemary.
10. Mixed bean cassoulet with richly flavoured crushed tomatoes and roasted vegetables
11. Many of our meat dishes can be made with quorn to replicate closely, but as a vegetarian alternative.

Dessert options

1. Tarte au Citron. Individually made traditional lemon tarts
2. Belgian Chocolate mousse torte and soft sponge base
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. Pear and ginger-cake trifle or classic fruit trifle
9. Eton Mess with cream, meringue, strawberries and raspberries or Black Forest mess with rich berries and dark chocolate
10. Panne Cotta cups topped with fruits or biscuit crumble
11. Apple crumble and custard or rhubarb crumble ... or blackberry and apple, pear and cinnamon etc etc

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

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