

Banqueting Menu

Starters

Chefs Homemade Soup

of your choice with fresh rolls and butter

Fan of Seasonal Melon

set on a fresh fruit coulis

Roasted Vegetable Tartlet

with goats cheese

Portobello Mushroom

baked with tomato concassé and a 3 cheese crust

Pate of Chicken Livers

flavoured with Cointreau, served with toasted bread

Black Pudding Stack

with an English mustard cream

Mozzarella and Chorizo Salad

with mixed leaf salad

Thai Fishcake

with sweet chilli sauce and mixed leaves

Roulade of Sole and Crab

with a lemon mayonnaise

Prawn Cocktail

with mixed leaves, tomatoes, cucumber and marie-rose sauce