

Banqueting Menus

Banqueting Menu 1a

Cream of vegetable soup

Fantails of galia melon

with a medley of fresh fruit & honey

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Roast sirloin of beef & Yorkshire pudding

Resting on potato mash with a course grain mustard sauce

Supreme of chicken filled with black pudding

On sauteed leek & bacon with a tarragon sauce

All served with seasonal vegetables & potatoes

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Fresh raspberry & oatmeal cranachan

Served in a brandy snap basket

Chocolate fudge cake

Served with a chocolate sauce

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Tea or coffee with chocolate mints

Banqueting Menu 1b

Chicken liver pate on sweet onion marmalade

Served with oatcakes

Glazed sabayon coated platter of galia melon

& fresh fruit assortment

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Roast pork loin

topped with button onions, smoked bacon & mushroom jus

Salmon fillet

Topped with a creamy dill & white wine sauce

All served with seasonal vegetables & potatoes

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Strawberry & vanilla cheesecake

With a blueberry sauce

Sticky toffee pudding & vanilla ice cream

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Tea or coffee with chocolate mints