



BON APPETIT!

FORMAL DINNER MENUS 2010-11

PRE-DINNER CANAPÉS/ENTRÉES – FORMAL DINNER MENUS 2010-11

Mini Four Cheese & Caramelised Leek Tartlets with Parsley Garnish v

Toasted Crostini Round with Smoked Salmon, Herb Dressing & Cream Cheese

Thai Style Shredded Beef on a Canapé Spoon with Slithers of Pepper & Onion

Garlic Crostini with Quenelle of Wild Mushroom Pâté, Parsley & Red Onion Compote v

Mini Vol au Vents filled with Creamy Coronation Chicken & Coriander

Crispy Filo Cup filled with Chinese Style Duck, Spring Onion & Plum Sauce

Goats Cheese, Caramelised Red Onion & Sautéed Asparagus Tartlets v

Mini Prawn Cocktail Cup with Marie Rose Sauce, Cucumber & Diced Tomato

Spinach & Red Pepper Frittata, Hummus & Marinated Black Olives v

Field Mushroom & Cheese Soufflé Tartlets with Dijon Mustard Pastry v

Mini Quiches with Prosciutto Ham, Ricotta Cheese & Cherry Tomato

Cajun Marinated Chicken Skewers with Sour Cream & Spring Onion Dip

Mini Crab Cakes in Aioli Pesto with Rocket Leaves & Red Pepper Salsa Garnish

Seared Scallops wrapped in Parma Ham on a Mini Dauphinois Potato with Pea Puree & Parsnip Crisp

Asparagus Tips wrapped in Prosciutto Ham with Champagne & Mango Butter

Baked On-The-Vine Cherry Tomatoes stuffed with Herb Boursin Cheese v

Mini Oak Smoked Salmon & Spicy Cucumber Balls with Crème Fraîché

Poached Quails Eggs on Mini Toasted Brioche with Dijon Mayonnaise & Watercress v

Buffalo Mozzarella Cubes, Pancetta & Roast Fennel Cocktail Sticks

Grana Padano Cheese Balls & Pancetta Sticks with Marinated Red Peppers & Gherkins

Spicy Minced Lamb Kofte with Tzatziki Dip & Fresh Mint

SOUPS & STARTERS- FORMAL DINNER MENUS 2010-11

SOUPS

Rustic Root Vegetable & Garden Herb Soup
Cream of Mushroom Soup with Sautéed Wild Mushroom Garnish
Roast Vine Tomato Soup with a Swirl of Crème Fraîché
Watercress, Spinach & Celeriac Soup with a Drizzle of Olive Oil
Creamy Leek & Potato Soup with Fresh Chives
Cream of Celeriac Soup topped with Sautéed Asparagus Tips
French Onion Soup with Baked Cheese Croutons
Solferino Soup - A duo of Tomato & Potato

All served with freshly baked crusty bread or soft rolls.

STARTERS

Classic Prawn Cocktail
Served in a tall glass dish & garnished with Crispy Scallop Slices & Lemon Twists
Trio of Melon with a Dash of Malibu & Frosted Mint Garnish v
Sautéed Chestnut Mushrooms in a White Wine & Garlic Sauce with Toasted Brioche v
Smoked Salmon Roulade with Soft Cheese, Coriander, Chilli & Lime Dressing
Creamy Indian Chicken Vol-au-Vent garnished with Salad & Slithers of Fresh Mango
Goats Cheese & Red Onion Tartlet with Balsamic Dressing & Fresh Rocket Leaves v
Seared Scallops in Butter with Crisp Pancetta, Parsnip Puree & Red Chard
Asparagus wrapped in Prosciutto Ham on Dauphinois Potatoes with Balsamic Glaze
Seared Fresh Tuna Slices with Tomato & Pesto Dressing with Home-Made Linguine
Grilled Portobello Mushroom, Goats Cheese, Honey & Sesame Seeds v
Smoked Chicken Salad with Asparagus, Quails Egg & Red Pesto Dressing
Potted Prawns, Oak Smoked Salmon & Langoustine with Lime, Orange & Champagne
Quenelle of Chicken Liver Pâté with Salad Garnish & Melba Toast
Hand-Made Ravioli stuffed with Brie & Chives in a Yellow Pepper Sauce

SORBETS & SALADS – FORMAL DINNER MENUS 2010-11

SORBETS

Your choice of sorbet served in a frosted glass with garnish

Champagne Sorbet

Apple & Calvados Sorbet

Elderflower Sorbet

Summer Strawberry Sorbet

Passionfruit Sorbet

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SALADS

Mixed Green Salad

Curly Oakleaf, Lambs Lettuce, Cucumber & Celery in Wholegrain Mustard Dressing

Mediterranean Salad

Roast Mediterranean Vegetables in a Olive & Lemon Marinade

Pear & Blue Cheese

Sliced Pear, Blue Cheese Crumbles, Toasted Walnuts & White Balsamic Vinaigrette

Continental Salad

Cubed Feta, Sliced Red Onion, Olives &

Caesar Salad

Smoked Bacon, Croutons & Shaved Parmesan

Beetroot & Goats Cheese

Fresh Beetroot with Crumbled Goats Cheese in Balsamic Vinaigrette

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MAIN COURSES– FORMAL DINNER MENUS 2010-11

MEAT

Scottish Topside of Roast Beef

Served with Giant Yorkshire Puddings, Roast Potatoes & Rich Red Wine Gravy

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Stuffed Chicken Breast wrapped in Prosciutto Ham with Diced Potatoes & White Wine Sauce

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Roast Loin of Pork with Apple & Mashed Potato Fondant, Cider Gravy & Belly Pork Crackling

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Pan Seared Rib-Eye Steak with Jacket Potato, Caramelised Baby Carrots & Red Wine Jus

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Roast Gressingham Duck Breast with Cherry & Brandy Sauce on a bed of Carrot & Celeriac Mash

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Slow Roast Joint of Lamb with Rosemary & Red Wine Gravy on a Bed of Mint Mashed Potato

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Oven Roast Rack of Welsh Lamb on a Bubble & Squeak Potato Rosti with Redcurrant Gravy

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Slice of Beef Wellington served Rare with Crispy Roast Potatoes & Rich Port Shallot Gravy

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Scottish Fillet of Beef served Rare with Mushroom & Brandy Cream Sauce with Sautéed Ceps

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Venison Steak au Povoire cooked Medium Rare with Plum Sauce & Creamy Leek Mash

*All meat main courses are served with your choice of seasonal vegetables and potatoes unless otherwise specified as an accompaniment part of dish

*Please note that most of our meat dishes will be served medium rare to rare please specify if you would prefer your meat dish to be served well done.

MAIN COURSES– FORMAL DINNER MENUS 2010-11

FISH

Pan Fried Sea Bass with Lemon & Parsley Butter aside a Vegetable Terrine

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Dover Sole Fillet in Lemon Garlic Butter with Roasted Tomato & Asparagus

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Grilled Salmon Fillet & Atlantic Prawns in a Beurre Blanc Sauce with a Tian of Vegetables

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Grilled Red Snapper on a bed of Aubergine Confit with Lemon Sauce

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Swordfish Steak in a White Wine & Tarragon Sauce with Buttered New Potatoes

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Black Peppered Baked Cod on a Bed of Wilted Baby Spinach & Garlic

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Roast Monkfish Fillet wrapped in Prosciutto Ham with a Creamy Shellfish Bisque

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Pan Fried Fillet of Plaice with Caper & Herb Butter on a bed of Vegetable Mousaka

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Pan Seared Fillet of Sea Bass with Butter Cream & Chervil Sauce

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Fillet of Salmon En Crouete with Dill & Mustard Cream & Fresh Watercress Garnish

*All main fish courses are served with your choice of seasonal vegetables and potatoes unless otherwise specified as an accompaniment part of the dish

MAIN COURSES– FORMAL DINNER MENUS 2010-11

VEGETARIAN

Fresh Mozzarella & Vine Tomato Galettes with Fresh Basil Dressing

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Vegetable Lasagne Gratin with Courgette, Aubergine & Celeriac in a Rich Tomato Sauce

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Savoury Crêpes filled with Creamy Mushrooms in White Wine topped with Gruyere Cheese

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Caramelised Baby Leeks, Fennel & Artichoke Risotto served with Garlic Baguette & Fresh Parmesan

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Vegetable Lasagne Gratin with Spinach, Courgettes & Leeks in a Creamy Béchamel Sauce

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Sliced Roulade of Baked Spinach, Soft Cheese & Red Pepper with Tomato Salsa & Watercress Garnish

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Casserole of Sautéed Wild Mushrooms with Shredded Cabbage, Potato & Herb Rosti

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Four Cheese, Caramelised Red Onion & Pinenut Ravioli with White Wine Sauce & Rocket Leaves

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Carpaccio of Marinated Artichoke, Courgettes & Celeriac served with Spicy Tomato Brushetta

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Tian of Mediterranean Vegetables aside Hand-Made Linguine Pasta with a rich Tomato & Basil Sauce

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Porcini Mushroom & Brandy Cream Risotto with Garlic Baguette & Fresh Parmesan

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Strudel of Wild Rice, Asparagus & Red Onion with White Wine & Camembert Sauce

*All vegetarian main courses are served with your choice of seasonal vegetables and potatoes unless otherwise specified as an accompaniment part of the dish

*We can also create dishes specifically for guests with allergies or special diets, please enquire.

DESSERT & CHEESE COURSE– FORMAL DINNER MENUS 2010-11

DESSERT

Fruits of the Forest Cheesecake with Pouring Cream

Chocolate Mascarpone Cheesecake with Whipped Cream & Chocolate Curls

French Lemon Sweet Pastry Tart with Chantilly Cream

Double Chocolate Fudge Cake with Pouring Cream & Chocolate Sauce

Summer Berry Pavlova with Whipped Cream & Spun Sugar

Vanilla Brulee Baked Cheesecake with Caramel Swirls & Strawberry Compote

Chocolate & Raspberry Roulade with Raspberry & Red Wine Coulis

Buttermilk Panna Cotta with Poached Strawberries & Lemon Shortbread

Pears Poached in Red Wine & Cinnamon served with Vanilla Ice Cream

Sweet Crepes with Honey Glazed Strawberries, Cointreau & Whipped Cream

Sticky Toffee Bread & Butter Pudding with Crème Anglais

Red Berry & Sherry Trifle with Toasted Almond Flakes & Sugar Flowers

Classic Crème Brûlée with Frosted Fruit Garnish

CHEESE COURSE

English Cheeseboard
Stilton, Mature Cheddar, Shropshire Blue & Wensleydale

French Cheeseboard
Roquefort, Camembert, Brie & Herb Boursin

Served with Savoury Biscuits, Chutney, Dried Fruits & Salad Garnish

*Formal dinner menus start from £35.00 per person including vat, table ware and service. This price is based on approximately 20 guests and is subject to change according to market prices.

Thank you!