

Menu Selector

Please choose one menu for all your guests

Starters

All starters are accompanied with a fresh baked roll or bread assortment and butter

Homemade Soups

Chilled

Cucumber and Yoghurt
Tomato and Sweet Pepper
Cream of Asparagus
Watercress with Lime

Hot

Pear and Watercress
Carrot and Fennel
Cream of Sun dried Tomato
Cream of Wild Mushroom
Tomato and Blue Cheese with Bacon
Cream of Onion
Carrot and Coriander
Creamy Curried Parsnip
Broccoli and Stilton

Entrees

Smoked Salmon and Dill Pate served on a bed of baby leaf with Melba toast and a lime infused dressing
Home made Chicken Liver Pate served with caramelised red onion and baby pickled gherkins with Melba toast
Smoked Bacon, Mozzarella, Tomato and Basil Salad, drizzled with a balsamic dressing
Cajun spiced Chicken Caesar Salad
Grilled Goats Cheese and Grain Mustard Bruschetta on a bed of Peppery leaf with a Tarragon dressing(v)
Baked field flat mushrooms topped with a garlic and cheese crumb served with a warm tomato and herb vinaigrette (v)
Terrine of Crab and Prawns wrapped in Smoked Salmon on a bed of mixed leaf with a cucumber and dill salad (£1.00 supplement)
Sweet Dill cured Salmon on a bed of rocket served with horseradish crème fraiche and rye bread
Duck and Pistachio Terrine with a citrus and redcurrant sauce (£1.00 supplement)
Ceviche of Fresh Salmon marinated in lime with avocado salad
Terrine of Layered Roast and Chargrilled Vegetables served with a chive infused oil (v)
Assiette of Serrano Ham, Iberico Lomo, Asparagus and Sweet Melon served with a variety of ciabatta (£1.00 supplement)
Assiette of Marinated artichokes, Plum Tomatoes, Mozzarella and Olives served with a variety of ciabatta (v) (50p supplement)

Would you like an intermediate course?

Sorbet £2.25 per head
Demi-tasse of hot or cold soups £2.50 per head
Fish course from £3.25 per head