

MIDWEEK MARQUEE MENU

Silver service

For starters

Carrot & Sweet Potato Soup

A thick sweet soup topped with sour cream and dill and served with French bread

Broccoli & Stilton Soup

A smooth broccoli soup finished with cream and topped with grated Stilton

Fanned Melon

Galia melon fanned and served with a light summer berry coulis

Trio of Melon

Cantaloupe, Honeydew and Watermelon served with orange and ginger liqueur

Smoked Mackerel

Flaked mackerel served with a horseradish cream on a bed of leaves with a wedge of lemon

Brussels Pate

Served on a bed of dressed salad leaves with a tantalizing
Currant & Onion Marmalade, complete with a selection of Rustic breads

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A main course

Traditional Roasted Chicken Breast

Served with Sage & Onion potatoes and pigs in blankets

Mustard Stuffed Chicken

Chicken breast stuffed with mozzarella, cheddar and wholegrain mustard, wrapped in bacon

Chicken Fillet

Chicken fillet stuffed with lemon & thyme and wrapped in Parma ham

Selection of Traditional Home Made Pies available :

Steak & Ale

Home raised Beef marinated in ale and encased in short crust pastry

Steak

Slow cooked home reared beef encased in a rich home made short crust pastry

Chicken & Leek

Chunky pieces of chicken breasts cooked in a creamy sauce with sautéed leeks encased in short crust pastry

Chicken & Mushroom

Chicken pieces cooked in a light gravy with mushrooms, served in a short crust pastry

and to accompany....

Selection of Vegetables available:

Garden Peas, Mushy Peas, Carrots, Green Beans, Cauliflower Cheese, New Potatoes,
Chunky Chips, Roast Potatoes

Medley of Seasonal Vegetables

Peas, Beans, Sweetcorn, Broccoli

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for dessert

Pavlova

Mouth watering individual Summer Fruit Pavlova served with Pouring Cream

Profiteroles

5 profiteroles filled with whipped cream and topped with a rich warm chocolate sauce

Vanilla Cream

Vanilla and Yoghurt cream served with a Summer Berry side salad

Cheesecakes

A deep Lemon cheesecake on a base of ginger biscuit served with kiwis and pouring
cream

Banoffi Pie

Biscuit base topped with toffee bananas and whipped cream

Apple Pie

A rich sweet short crust pastry pie with a deep Bramley and Pink Lady apple filling,
served with Vanilla crème fraisch or pouring cream

_____ v _____

A little more....

Over 60 guests add £27.50 per head
Fresh Coffee £2.20 per head
Cheese and Biscuit course £5.20 per head

_____ v _____

Table linen, cutlery and crockery included