

## *Canapé Selection*

*Pumpnickel topped with Avocado Mousse and Smoked Chicken*

*Mini Lime & Coriander Scones topped with Crème Fraiche, Prawn & Dill*

*Smoked Salmon & Anchovy Cream Cones*

*Goats Cheese & Cranberry Tartlet*

*Chocolate Coated Strawberries*

*Assorted Fruit Canapé Forks*

*Hot Mini Thai Selection*

*Mushroom Bruschetta*

*Chocolate Coated Physalis*

*Assorted Vegetarian Crostini*

*Chocolate Coated Strawberries*

*Rare Beef and Horseradish Crostini*

*Smoked Salmon Blinis with Crème Fraiche*

*Prawn Toast topped with Cream Cheese & King Prawn*

*Hot Imperial Dimsum served with a Hoi Sin Sauce*

*4 Bite Selection*

*6 Bite Selection*

*Chocolate Coated Strawberries (3 per person)*

## Starters Selection

*Flat Mushroom filled with Guacamole and Goats Cheese topped with Crispy Bacon on a bed of Rocket Leaves*

*Warm Salad of Smoked Chicken, Mushroom and Crispy Bacon on a bed of Mixed Leaves*

*Mozzarella, Beef Tomato and Rocket Salad served with a Lime and Coriander Dressing*

*Butternut Squash & Ginger Soup finished with Fresh Cream served with Rustic Bread*

*Prosciutto, Salami Salad with Fig and Trio of Melon*

*Fresh Asparagus served with Sauce Mouseline*

*Layered Crayfish Salad*

*Salmon & Spring Onion Brulee*

*Smoked Salmon Blini served with Dill Cream on a bed of Rocket Leaves*

*Rose of Melon served on a bed of Black Forest Ham with Summerberries*

*Duck & Orange Pate served with Rustic Bread and Caramelised Onion Chutney*

*Fillet of Salmon with Asparagus Tips, Melon and Prawns in a Light Italian Dressing*

*Anti Pasta, Tuscany Chicken Liver & Feta Cheese Crostini's  
( 4 Sliced Meats + 1 Cheese served with Mixed Olives, Mediterranean Bread, Oil and Balsamic  
Vinegar )*

## **Main Course Selection**

*Fillet of Salmon with a Hollandaise Sauce and Asparagus*

*Slow Roasted Lamb Shank Served with a Rosemary & Redcurrant Sauce*

*Breast of Chicken Stuffed with Mozzarella & Baby Spinach topped with Chopped Crispy Bacon served with a Italian Herb Sauce*

*Pork Loin with Pancetta, Apricot & Spring Onion Stuffing*

*Corn Fed Chicken Breast Stuffed with Goats Cheese and Vine Ripened Tomatoes wrapped in Parma Ham, Served with a Creamy White Wine Sauce and Poached Grapes*

*Barnsley Lamb Chop Served with a Mint Oil & Red Wine Jus*

*Fillet of Beef served with a Creamy Peppercorn Sauce*

*Herb Crusted Rack of Lamb Served with a Redcurrant & Sour Cream Sauce*

*Breast of Guinea Fowl served with a Madeira and Spiced Orange Sauce*

*(Carvery) English Sirloin, Gammon Ham and Norfolk Turkey carved at Table with All trimmings*

*Couscous Crusted Salmon with Spiced Cabbage and Cumin Crème Fraiche on a bed of Dauphinoise Potatoes*

*Traditional Roast Peppered Sirloin of Beef Olde English Style carved at the Table*

## **Dessert Selection**

*Raspberry Shortbread-  
(Layers of Cream, Raspberries between Shortbread decorated with Chocolate and Fruit)*

*Homemade Fruits of the Forest Pavlova*

*Strawberry and Champagne Heart*

*Tia Maria Profiteroles*

*Chocolate Duo Torte*

*Individual Tiramisu*

*Raspberry Port Delice*

*Lemon and Ginger Cheesecake*

*White Chocolate & Toffee Torte*

*Tart Au Citron served with Crème Fraiche*

*Champagne Jelly served with Fresh Sliced Strawberries*

*Homemade Black Cherry Ice Cream served in a Waffle Basket*

## **Vegetarian Selection**

*Warm Pasta Salad with Basil Vinaigrette served with Parmesan Cheese, Sun dried Tomatoes and Olives*

*Mediterranean Vegetable Filo Parcel with a Spicy Tomato Sauce*

*Goats Cheese & Caramelised Onion Tartlet*

*Aubergine with Sweet Potatoes*

*Carrot & Coriander Roulade*

*Almond & Sesame Nut Roast*

*Stuffed Peppers with Wild Rice*

*Spinach and Ricotta Cheese Pancakes served with a Creamy Dill Sauce*

## **Finger Buffet Menu Selection**

*Thick cut Cocktail Sandwiches (Assorted Fillings)*

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*Coconut Breaded Butterfly Prawns*

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*Lime & Chilli Chicken Satay*

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*Crispy Coated Camembert*

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*Savoury Indian Selection*

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*Breaded Chicken Fillets*

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*Assorted Pizza*

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*Wings of Fire*

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*Royal Thai Dimsum*

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*Fresh Pineapple Slices*

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*Mini Wrap Selection*

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*Crudities and Dips*

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*Mini Kiev's*

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*Sesame Prawn Toast*

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*Cheese and Fruit Kebabs*

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*Mini Buffet Pastries*

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*Mini Thai Selection*

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*Assorted Quiche*

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*Breaded Tiger Prawn Tails*

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*Mini Melon with Parma Ham*

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*Open Bridge Rolls (Assorted Fillings)*

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*Cracked Black Pepper Potato Wedges & Dip*

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*Mini Chicken & Salsa Fajitas*

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*6 Bite Selection*

*8 Bite Selection*

*10 Bite Selection*

*(ASSORTED SAVOURIES ARE INCLUDED IN THE PRICE)*

## **FORK BUFFET MENUS**

**\*\*\* IF REQUIRED FOR A WEDDING RECEPTION THEN A 25% SERVICE CHARGE WILL  
BE ADDED \*\*\***

### **Menu 1**

*Assorted Bakers Basket & Butter*

*Lamb Moussaka  
Seafood Lasagne  
Celebration Chicken  
Chefs Selection of Salads  
Pilaff Rice*

*Summer Fruit Pudding  
Or  
Strawberry Japonnaise*

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### **Menu 2**

*French Baguette & Butter*

*Whole Scotch Salmon decorated with a Medley of Seafood  
Chicken Breast with a Tarragon Sauce  
Mushroom & Cashew Nut Stir fry served with a Hoi Sin Sauce  
Saffron Rice  
Caeser Salad*

*Chocolate Kirsch Royale  
Or  
Orange & Cointreau Ice Cream served in a Waffle Basket*

**BARBECUE MENUS**

**FOR EVENING FUNCTIONS ONLY**

**WEDDING BREAKFAST SERVICE CHARGE OF 35% TO BE ADDED**

*Menu 1*

*Chicken Breast with Coriander & Coconut  
Tiger Prawn Skewers with a Walnut Pesto  
Cumberland Sausage  
Seasonal Salad  
Minted New Potatoes  
French Bread & Butter*

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*Menu 2*

*French Trimmed Lamb Cutlet with Fresh Mint, Yoghurt & Lemon  
Grilled Snapper with Hot Mango Salsa  
Baby Chicken with Lime & Chilli  
Baby Back Ribs  
Five Leaf Green Salad  
Cherry Tomato, Spring Onion & Basil Salad  
Fresh Crunchy Coleslaw  
Italian Pasta Salad  
Spicy Potato Wedges  
Rustic Bread & Butter*

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*Hog Roast Menu*

*Hot Carved Pork served in a Rustic Roll  
Savoury Stuffing  
Apple Sauce  
Mixed Salad  
Crunchy Coleslaw  
Minted New Potatoes*



## *Carving Buffet*

*Rose of Melon served on a bed of Black Forest Ham garnished with Fresh Berries*

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*Hot Honey Glazed Cured Gammon Ham garnished with Dijon Mustard Dressing*

*Hot Herb Crusted Leg of Lamb served with a Mint Yoghurt*

*Coronation Chicken with Apricots & Toasted Almonds*

*Whole Poached Salmon*

*Three Bean Mixed Salad*

*Gingered Carrot & Raisin Salad*

*Red Cabbage Salad*

*Oriental Bean Shoot Salad*

*Hot New Minted Potatoes*

*French Bread & Butter*

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*Raspberry & Redcurrant Pavlova*

*Homemade Mango & Coconut Ice Cream served in a Tuille Basket*

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*Coffee & After Dinner Mints*