

Luncheon Packages

MENU 1

2 COURSES - £17.50PP

3 COURSES - £19.50PP

1 Choice of Starter
1 Choice of Main Course
1 Choice of Sweet
Coffee and Mints (Included)

MENU 2

2 COURSES - £18.50PP

3 COURSES - £21.50PP

2 Choices of Starters
2 Choices of Main Courses
2 Choices of Sweets
Coffee and Mints (Included)

Pre Orders and Detailed Place Cards Necessary -
Minimum 2 Weeks Prior to function

MENU 3

2 COURSES £20.50PP

3 COURSES £23.50PP

3 Choices of Starters
3 Choices of Main Courses
3 Choices of Sweets
Coffee and Mints (Included)

Pre Orders and Detailed Place Cards Necessary -
Minimum 2 Weeks Prior to function



All menus are for parties of 20 Persons or More. Please note; If choosing the 2 course option all members of the party must choose either Starter and Main or Main and Dessert Dishes for the whole party.

Luncheon Menus

STARTERS

CHOICE OF HOMEMADE SOUP

Root Vegetable
Carrot and Corriander
Broccoli and Stilton
Tomato and Basil
Mushroom

SMOKED SALMON AND PEELED PRAWNS

Marie Rose Sauce, Brown Bread and Butter

CHICKEN LIVER PARFAIT

Spiced Fruit Chutney, Melba Toast

SMOKED MACKEREL PATE

Horseradish Cream, Beetroots

GALIA AND WATERMELON (V)

Orange, Grapefruit, Black Sesame

HAM HOCK TERRINE

Wholegrain Mustard Mayonnaise, Dressed Leaves

ROASTED VEGETABLE SALAD (V)

Red Pesto, Mozzarella

MAIN COURSES

CONFIT OF DUCK LEG

Dark Cherry Jus

CORN FED CHICKEN BREAST

Cabbage Koffman, Wholegrain Mustard Sauce

ROAST LOIN OF PORK

Apple Compote, Sage Jus

LOIN OF WEST COUNTRY BEEF

Roasted Root Vegetables, Red Wine Jus

FILLET OF SALMON

Hollandaise Sauce

FILLET OF PLAICE

Smoked Salmon and Leek Veloute

RISOTTO (V)

Wild Mushrooms, Cream Cheese

QUORN COTTAGE PIE (V)

DESSERTS

PEAR AND THYME FRANGIPANE TART

Clotted Cream

BLACKCURRANT DELICE

Double Cream

VANILLA CHEESECAKE

Raspberries, White Chocolate

PROFITEROLES

Salted Caramel Cream, Chocolate Sauce

SEASONAL FRUITS

Crème Chantilly, Meringue

CHOCOLATE BROWNIE

Double Cream

CHEESE AND BISCUITS