

Luncheon Packages

MENU 1

2 COURSES - £19PP

3 COURSES - £21PP

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

MENU 2

2 COURSES - £20PP

3 COURSES - £23PP

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

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

MENU 3

2 COURSES £22PP

3 COURSES £25PP

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

Pre Orders & 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 & Main or Main & Dessert Dishes for the whole party.

Luncheon Menus

STARTERS

CHOICE OF HOMEMADE SOUP

Tomato & Basil
Carrot & Coriander
Mushroom
Leek & Potato
Courgette & Squash
Broccoli & Stilton

CHICKEN LIVER PARFAIT

Fruit chutney, Melba Toast

HAM HOCK TERRINE

Piccalilli

SMOKED SALMON

Salmon Rilette, Gherkin Salad

PRAWNS IN MARIE ROSE SAUCE

Baby Gem Lettuce, Brown Bread & Butter

ROASTED BEETROOT

Vulcombe Goats Cheese, Orange, Hazelnuts

MELON

Raspberries, Orange & Black Pepper Syrup

MAIN COURSES

ROAST LOIN OF BEEF

Yorkshire Pudding, Red Wine Jus

CORN FED CHICKEN BREAST

Cabbage Koffinan, Chicken Jus

LOIN OF PORK

Spinach, Apple Compote, Pork Jus

CONFIT DUCK LEG

Kale, Cherry Sauce

PLAICE

Smoked Salmon & Leek Veloute

SALMON

Braised Baby Gems, Tomato Salsa

VEGAN COTTAGE PIE

Vegan Mince Ragù, Crushed Potatoes

NUT ROAST

Charred Baby Gem Lettuce, Tomato Jus

DESSERTS

CHOCOLATE PROFITEROLES

Salted Caramel Cream

BLACKCURRANT DELICE

Blackcurrant Coulis, Double Cream

PEAR & THYME TART

Crème Chantilly

TREACLE TART

Clotted Cream

LEMON MERINGUE CHEESECAKE

Double Cream

FRUIT SALAD

CHEESE & BISCUITS