

MENU 1

Seasonal Soup

Twice baked goats cheese soufflé with tomato sauce and olive crostini

Pork Rillettes

Cornichons, Red Onion Marmalade and Melba toast

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Pan Roasted Salmon with Dauphinoise Potatoes, Marinated Courgettes  
and Dill and Caper Butter Sauce

Spit roasted corn fed lemon chicken, with Herbed Crushed Potatoes,  
French Beans, Jus

Homemade Gnocchi with Tomato and Basil Sauce and Parmesan  
Shavings

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Chocolate Tart with Autumn Berries

Cinnamon crème brûlée

Selection of cheese with grapes, celery and biscuits

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Coffee

£25.50 per head

Includes bread, olives and filtered water – still and sparkling.  
12.5% service charge is added.

Menu 2

Caramelised Scallops with Pea Risotto

Homemade Mushroom Ravioli with Thyme Butter Sauce

Fois gras and chicken liver pate apple compote and Melba toast

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Spit roasted duck breast with sweet potato mash,  
Red cabbage and orange sauce

Whole roasted filleted sea bass with dauphinoise potatoes,  
Courgette and pink peppercorn sauce

Fillet of beef with game chips, watercress salad and béarnaise Sauce

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Baked chocolate pudding with homemade vanilla ice cream

Pear Tarte Tatin with Honey Ice Cream

Selection of cheese with quince jam, grapes and celery

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Coffee and chocolates

£32.50 per head

includes bread, olives and filtered water – still and sparkling.  
12.5% service charge is added.

CANAPÉS

SAVOURY

Cheese straws

Cocktail sausages with a mustard dip

Chevre and onion tartlets

Vegetable mini spring rolls

Butterfly prawns with lemon mayonnaise

Sole goujons with lemon mayonnaise

Mini chopped steak burger with guacamole and gherkin

Quail eggs & celery salt

Jamon Croquetas

Smoked salmon triangles

Red pepper and blue cheese toasts

Tomato goat's cheese and basil bruschetta

Parmesan biscuits with proscuitto

Mushroom and thyme bouchees

Selection of dips and crudities

Mini pizzas

Duck and hoi sin

Tomato, olive and mozzarella

Desserts

Lemon Italian tarts

Orange chocolate mousse on shortcake biscuit

Raspberry brulee tarts

Choose 5 £9.50 per person

Choose 8 £13.50 per person

Approximately 2 ½ bites per choice per person

12.5% service charge is added.