

POPULAR CHOICES

BARBECUES

Menu 1PS

Buckwheat Pancakes Filled with Diced Chicken, Chopped Spinach
Covered and Baked with Mornay Sauce

Selection of Lamb, Turkey and Beef Burger Grills
with Sweet Chutney and Pickle Relishes

Carved Rolled and Stuffed Breast of Canterbury Lamb
with Red Currant Jelly and Mint Sauce

Caramelised and Glazed Pork Spare Ribs in a
Rich Tomato Piquante Sauce

Bacon, Onions and Potato Salad
Brussel Sprout Quarters, Broad Beans and Cherry Tomatoes
in a Basil and Yogurt Dressing
Vegetables a la Grecque
Plain Mixed Salad

Assorted Decorated Cream Gâteaux
Seasonal Fresh Fruit Salad and Cream

Granary Brown Rolls and Butter

Menu 2PS

Old English Herbed Sausages Sizzled on the
Barbecue with Mustard Relishes

French POT-AU-FEU with Salad
(prime sliced boiled beef with carrots, onions, leek, turnips,
and cabbage poached in the cooking stock)

Scandinavian Pork au Gratin
(traditional tenderised layers of pork loin, sliced onions, herrings
and potatoes cooked in milk and
finished with egg yolks and smetana)

Flamed Marinated Turkey and Vegetable Brochette
with Sour Cranberry Sauce

Grated Celeric, Carrots and Yellow Peppers
Cut in Fine Julienne

Midsummer Melon Salad with Almond Oil
Blanched Kale, Pear and Goats Cheese Salad
Mixed Lettuce Leaf Salad

Rich Chocolate Ganache
Strawberries with Chantilly Cream

French Bread and Butter

FINGER BUFFETS

Menu 3PS

HOT CANAPES

Deep Fried Spinach and Feta Cheese Goujons
Cumberland Chipolatas Sausages with Grain Mustard
Prawn and Sesame Seed Toasts
Oriental Spring Rolls with Dips
Mini Spicy Vegetable Samosas
Hot Chilli Meatballs with Pepper Sauce

COLD CANAPES

Celery Boats with Cream Cheese and Radish
Wedges of Salmon Gravlax on Granary Bread
with Lump Fish Roe
Choux Puffs filled with Mushrooms and Pine Nuts
Creamed Mashed Eggs and Anchovy Toasts
Vegetable Crudités with Taramasalata Dip
Smooth Liver Pate and Fresh Asparagus Roulades
Glazed Crab Sticks with Peeled Prawn Topping
Baked Bacon and Cheese Straws
Cocktail Meat and Cheese Sandwiches

Menu 4PS

COLD BUFFET

Sliced Danish Salami and Mortadella on
Granary and Onion Bread with Pickles
Breaded Scotch Eggs with Mustard
Bowls of Nuts and Crisps
Platters of Raw Celery, Carrots, Cauliflower Florets,
Spring Onions, Radishes and Peppers with Dips
Chick-Pea, Garlic and Yogurt Dip with Strips of Pitta Bread
Barbecued Glazed Chicken Drumsticks
Home Baked Cheese and Meat Flans
Wedges of Fresh Melon and Pineapple
Fingers of Cocktail Meat and Cheese Sandwiches
Bite Size Sausage Rolls

All menus except 4PS served on china.

Optional Extra - Coffee.

Low number surcharge & for functions over 4 hours - see separate price list.

POPULAR CHOICES (continued)

SIT-DOWN SILVER SERVICE

Menu 5PS

Cream of Wild Mushroom Soup
with Fried Croûtons

Rolled Prime Norfolk Turkey Olives Charcutière
(flattened, tenderised turkey which is rolled and tied
sealed then braised in a brown sauce
with julienne of gherkins
mustard, vinegar and white wine)

Brown Rice with Diced Mangoes and Sweetcorn
Buttered Green Vegetables

Caramelised Pecan and Chocolate Tart with
Custard Cream Mousse

Soda Bread and Butter

Coffee and Mints

Menu 6PS

Assiette Anglaise
(assortment of cold meats, fish, arranged on a plate with fresh
fruit, goats cheese, salad garnish
with sweet cucumber in dill pickle)

Poached Fillet of Haddock with a cream of Lobster Sauce
Containing Mixed Shell Fish

Italian Rice and Potato Bake
(layers of rice, sliced potatoes and onion rings cooked in stock)
Buttered Courgettes and Celery Batons

Gâteaux Toffee Saint Honore
with Fresh Cream

Granary French Stick and Butter

Coffee and Mints

Menu 7PS

Crown of Sweet Cantelope Melon Filled with
Sliced Fruit in a Light Syrup

Sauteed and Stuffed Chicken Breast Cooked in Riesling with
Grapes, Thin Strips of Root Vegetables and Flavoured with Sorrel

Puree Potatoes and Parsnips with
Chopped Chives and Parsley
Sliced Buttered Carrots and Peas

Summer Pudding and Thick Cream

Assorted Rolls and Butter

Coffee and Mints

All menus served on china, with linen table cloths & napkins.
Staff charge for Silver Service & for functions over 4 hours - see separate price list.