

SEASONAL MENUS

Menu 1A

Wedges of Mild Cheddar and
Red Leicester Cheese
Slice of Egg Gala Pie with Sweet Pickle
Roasted Chicken Thighs with Breaded Glaze
Coleslaw Salad
Fresh Tomato Halves

Crusty French Bread and Butter

OPTIONAL EXTRAS
Jacket Potato and Butter

Menu 2A

Italian Baked Meat Lasagne Verte
(layers of green lasagne, bolognaise and rich tomato sauce
topped with cheese glaze)

Mixed Leaf Salad
Assorted Seasonal Salad
Blanched Tomatoes

Brown Granary Rolls and Butter

Menu 3A

Roasted Leg of Chicken in
Barbecue Glaze
Baked Homemade Vegetarian Cheese Quiche
Hot Jacket Potato and Butter
Iceberg Lettuce
Mixed Seasonal Salad with Vinaigrette

Black Forest Gâteaux
Assorted Fruit Cheesecakes

Assorted Mixed Rolls

Menu 4A

Assorted Cocktail Sandwiches of Meat and Cheese with Salad
(freshly made sandwiches cut into quarters
arranged and garnished on trays)
Herbed Roasted Chicken Thighs
Chipolata Sausages with Mustard Relish
Baked Cocktail Sausage Rolls
Bowls of Nuts, Crisps and Cocktail Gherkins
Cheese, Onion and Pineapple Chunks on Sticks
Vegetarian and Meat Quiche
Mixed Fish Puree Dip with Dill Biscuits
Bowls of Mixed Seasonal Salad with Dressings

Menu 5A

PICNIC BOX

(self contained food box with cutlery, napkin condiments etc)

Roulade of Honey Roast Ham
Wedge of Vegetarian Quiche
Breaded Chicken Drumstick
Pasta and Prawn Salad
Mixed Salad of Lettuce, Tomato, Cucumber,
Radish and Spring Onion

Decorated Individual English Trifle

All Menus served on disposables
Optional Extra - Coffee.
Low number surcharge & for functions over 4 hours - see separate price list.

SEASONAL MENUS (continued)

Menu 6A

Cold Buffet

Roasted Sliced Norfolk Turkey Breast with
Sage and Onion Stuffing and Cranberry Sauce

Rolled Boneless Pork Loin, Chipolata and Bacon Roll
with Apple Puree Sauce

Salad of Potatoes in their Skin with Chives
Tossed Green Salad with Vinaigrette
Radish, Spring Onion and Vegetable Batons
Fresh Corn on the Cob Salad

Chocolate Profiteroles with Cream
Fresh Fruit Salad and Cream

French Bread and Butter

Menu 7A

Cold Buffet

On Reception;
Nuts, Crisps, Olives, Gherkins, Coconut and Bombay Mix

Whole Ham Boiled and Honey Glazed Served on the Bone
with Mustards, Soubise Sauce and Sliced Pineapple

Sauteed Boneless Chicken a la Chinoise
(shredded chicken with Chinese mushroom,
beanshoots, julienne of pepper covered with a dressing
of mustard, soy sauce, ginger, garlic,
sesame oil and sprinkled with coriander)

Buttered Hot Minted New Potatoes
Sliced Cucumber with Radish
Tomato Salad with Onion Rings
Ratatouille Niçoise

Strawberries and Cream
Fresh Cream Gâteaux

Granary Rolls and Butter

Menu 8A

Cold Buffet

On Arrival

Celery Hearts with Natural Cream Cheese
Garnished with Pecan Nuts
Peeled Prawn Bouchées

Cocktail Sausages on Sticks with Mustard Dip

Boned Carved Gammon Glazed with Brown Sugar
Garnished with Pasta Salad Containing Apricots

Boned Stuffed Leg of Chicken Roasted in the Oven
With Fresh Mixed Herbs

Hot New Potatoes with Butter
Thinly Sliced Red Cabbage with Sunflower Seeds
and Soy Dressing
Sliced Beetroot Marinated with Onion Rings
Mixed Leaf Seasonal Salad
Blanched Tomatoes

Dutch Chunky Apple Flan with Cream
Double Chocolate Fudge Brownies

Crunchy French Bread and Butter

Menu 9A

Hot Buffet

Marinated Hot Lamb with Orange and Lemon Rind,
Peppers, Onions and Haricot Beans

Baked Chicken Breast in a Cream Sauce with Chopped
Chervil and Yogurt

Plain Boiled Rice

Salad Toulousaine
(melon, artichoke, tender strips of leek, shredded ham,
chives, sage, chopped parsley, ginger
and raw young spinach leaves)

Little Gem Lettuce Halves with Vinaigrette
Raw Shredded Vegetables with Sultanas

Mixed Berry topped Cheesecake & Cream
Fruit Wedges
Baskets of Fruit

Crunchy French Bread and Butter

All Menus served on China
Optional Extra - Coffee.

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SEASONAL MENUS (continued)

Menu 10A

Cold Buffet

Canapés on Arrival

Tuna Fish Barquettes
Cream Cheese and Grape
Smoked Salmon and Stuffed Olive
Liver Pate with Gherkin

Honey Roasted Roulades of Ham with
Assorted Mustards and Pickles

Julienne of Smoked Turkey Mayonnaise Garnished
With Fresh Peaches and Sweet Pineapple

Roasted Scotch Sirloin of Beef with
Grated Horseradish Sauce

Seafood Pasta Salad
Mushroom and French Bean Mix
Iceberg Lettuce, Radish and Cucumber Bowls
Seasoned Sliced Tomato and Onion Salad
Coleslaw Salad

Orange Mandarin Cheesecake and Cream
Glazed Apple Flan and Cream

French Bread and Butter

Menu 11A

Cold Buffet

Table dressing of
Fresh coconut, savoury bite sized biscuits, salted peanuts,
Vegetable crudités and dips, crisps, olives and gherkins

Stuffed Chicken Breasts Jennette style
(chicken breasts stuffed with liver pate and glazed
with a white wine cream sauce **Chaud-Froid**)

Decorated Fillet of Poached Scotch Salmon with
Fresh Sauce Tartare

New Potatoes with Parsley and Butter
French Bean Salad
Stuffed Beef Tomatoes
Green and Mixed Leaf Salad

Strawberries and Cream
Pecan Pie and Rich Vanilla Custard

Granary Stick and Butter

Menu 12A

COLD CARVERY

Roast Cushion of Canterbury Stuffed Leg of Lamb, Honey Glazed
with Pine Kernels

Baked Chicken Breast Paprika Coated with Stoned Lychees

Whole Ham Baked with a Sugar Topping and Studded with Cloves

Boneless Loin of Pork Roasted on a Bed of Vegetables with
Calvados, Apple Puree and Dijon Mustard

Pasta and North Sea Shrimp Mix
Risotto Rice Concasse
Mixed Leaf Salad

Belgium Endive and Spring Onions
A Medley of Baby Vegetable Salad
Fried Onions, Peppers and Courgettes with Herbs

Freshly Poached Peaches and Pears with Cream
Toffee Praline Cheesecake
Frutti de Bosco Gâteaux

Cheese Board and Biscuits with Celery Sticks

Assorted Soft Brown and White Rolls

All menus served on china
Optional Extra - Coffee.

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