

SIT-DOWN SILVER SERVICE DINNER MENUS

Menu 1F

Fanfare of Assorted Seasonal Soft Melons with Fruit Currant Coulis

Homemade White Cream of Leek and Onion Soup
with Fried Croûtons

Sauteed Supreme of Chicken Wrapped in Lean Parma Ham with Fresh Basil Cooked in a Sweet and Sour Sauce

Boiled Basmati Rice
Buttered Mixed Green Vegetables

White Chocolate Truffle Torte with
Kumquat and Plum Garnish

Coffee and Mints

Rolls and Butter

Menu 2F

Morecambe Potted Shrimps on a Mixed Leaf Base with Dressing, Lime and Fingers of Buttered Rich Granary Bread

Plate of Fresh Asparagus Spears with Salad and Italian Vinaigrette

Braised Ballotine of Chicken Leg and Breast a la Berrichonne
(boned chicken leg stuffed with the breast and cooked in a white wine sauce with bacon lardons, button onion and mushrooms)

Buttered Minted New Potatoes
Poached Dressed Leek with Celery

Fruits of the Forest Teardrop Mousse
with a Cordon of Cream

Coffee and Mints

Rolls and Butter

Menu 3F

Smoked Haddock Mousse with Sauteed Okra & Red Onions, Melba Toast and Sauce Ravigote (a richly-flavoured green herbed sauce)

Braised Marinated Aylesbury Duck Breast
with Morella Black Cherries and Orange Segments

Parsley Potatoes
Thin Sliced Carrots Vichy

Mixed Leaf Side Salad with a Smooth Vinaigrette

Summer Fruit Pudding with Thick Cream

Coffee and Mints

Rolls and Butter

Canapés may accompany these menus for pre-lunch drinks.
All menus served on china, with linen table cloths & napkins.
Staff charge for Silver Service & for functions over 4 hours - see separate price list.

SIT-DOWN SILVER SERVICE DINNER MENUS

Menu 4F

Soft Goats Cheese on a Bed of Char Roasted Vegetables
with Flaked Parmesan

Duo of Salmon and Cod Terrine with Sliced Mushrooms and Salad Garnish Served with Cumberland Sauce

Roast Boned Loin of Welsh Lamb, Sage Onion and Pork Forcemeat
with Red Currant Jelly and Rosemary Jus-lie

Sliced and Baked Boulangère Potatoes
Buttered French Beans and Courgettes

Fresh Fruit Salad with Raspberry Garnish and
Fresh Cream

Coffee and Mints

Rolls and Butter

Menu 5F

Sliced Seasonal Fruit in a Light Wine Juice

Cream of Carrot and Coriander Soup

Supreme of Scotch Salmon Poached in a Court-Bouillon
with Lime Wedges and Sauce Choron
(bearnaise sauce with tomato concentrate)

New Potatoes in Their Skins
Batons of Buttered Vegetables

Strawberries and Cream

Coffee and Mints

Rolls and Butter

Menu 6F

Prawn Marie-Rose and Avocado Timbale with
Fingers of Brown Bread and Butter

Sautéed Scaloppines of Turkey Breast with Mushrooms, Shallots and Tarragon in a Red Wine Sauce

Mashed Potatoes with Chopped Onions and Parsley
Florets of Cauliflower and Broccoli

Italian Pannacotta Mousse with Red Fruit Puree

Individual Plate of Mixed Cheeses and Biscuits

Coffee and Mints

Rolls and Butter

Canapés may accompany these menus for pre-lunch drinks, Petit-fours may accompany after dinner coffee.

All menus served on china, with linen table cloths & napkins.

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