

SIT-DOWN SILVER SERVICE LUNCH MENUS

Menu 1E

Fromage Rigottes on a Bed of Mixed Leaf Salad with Honey Dressing
Served with, Melba Toast and Pink Grapefruit
(soft cheese made from pasteurised cows milk flavoured with lemon and bayleaf)

Poached Délice of Scotch Salmon on a bed of Moules
Paulette a la Crème with Hollandaise Sauce and Wedges of Lime

Italian New Seasons Potatoes in Their Skins
Vegetables Panache of French Beans, Mange-Tout and Peas

Strawberries and Chantilly Cream

Crusty French Stick and Butter

Coffee

Menu 2E

Fresh Purple and Green Fig Halves on a Base of Cottage Cheese with Chilled Summer Sliced Fruit

Braised Carbonnade of Scotch Beef Cooked Beaulieu Style
(battened, rolled and tied beef, braised in a stout
flavoured sauce containing root vegetables)

Spinach and Nutmeg Tortelloni Verdi Pasta
Baby Corn and Broccoli

Vanilla Cream Brûlée

Brown Granary Rolls and Butter

Coffee

Menu 3E

Rillettes of Fish Pate with Spicy Tomato Sauce
(a mixture of poached fresh and smoked fish
pounded to a smooth paste served with curly endive garnish
and a smooth chilli sauce)

Fricassee of Chicken Normande
(a rich cream supreme sauce with shaped carrots, turnips
and strips of leek)

Plain Boiled Potatoes with Chopped Parsley
Savoy Cabbage Shallow Fried in Butter

Golden Syrup Treacle Tarte
with Thick Double Cream

Bloomer Bread and Butter
(whole crusty bread wedges)

Coffee

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.

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Menu 4E

Paupiette of Poached Salmon Trout Fillet
Garnished on a Bed of Rocket Lettuce and Russian Salad with a Mint
and Yogurt Dressing

Shallow Fried Turkey Breast Escalopines a la Zingara
(julienne of ham, tongue, mushrooms, tarragon essence
in a rich Maderia sauce)

Deep Fried Potatoes Gaufrettes
Cauliflower Florets
Buttered Beans

Banana and Amaretti Cheese Cake with
Berry Coulis and Cream

Assorted Brown Rolls and Butter

Coffee

Menu 5E

Plate of Sliced Scottish Gravlax with Mozzarella
Cheese Balls, Little Gems, Raddiccio Lettuce with a
Light Herbed Horseradish Sauce and Lemon Wedges

Grain Mustard Roasted Loin of Pork Steak with Corn and Herbed Stuffing with Calvados Flavoured Apple Puree
Served with Soubise Sauce (white onion cream sauce)

Deep Fried Jacket Wedges
Stuffed Green Peppers

Swiss Apricot Glazed Flan with a Creamy Egg Custard

Triangles of Buttered Granary Brown Bread
White Luncheon Rolls and Butter

Coffee

Menu 6E

Homemade Light Creamy Asparagus Soup
with Chervil Garnish and Baked Cheese Straws

Rich Short Crust, Steak Mushroom and Onion Pie
with Red Wine Gravy and English Mustard

Baked Potato with Butter Toppings
Buttered Courgettes
Celery Batons

Sharp Lemon Bavarois Mousse
with Stewed Rhubarb

Roll and Butter

Coffee

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