

## **Cold Canapés**

*(A sample of some of the canapés we will provide)*

*Smoked Salmon & Cream Cheese Blinis  
Emmental & Olive Puffs  
Caviar Tartlets  
Sweet Chilli Mini Chicken Kebabs  
Smoked Trout & Shrimp*

### **Savoury Mini Brioche:**

*Red Pepper Mousse  
Smoked Trout Mousse  
Duck & Port*

*Guacamole & Crab Toasts  
Smoked ham mini wraps  
Vegetable Crudités & Pesto Dip*

### **Mini Wrap Selection:**

*Duck Hoisin  
Coronation Chicken  
Roast Pepper Mousse & Spinach  
Cheddar & Parmesan*

*Marinated Mixed Olives  
Cocktail Vegetable Sate*

### **Mini Crostini:**

*Black olive & Basil  
Pesto & Baked Tomato  
Red Pepper & Mozzarella*

## **Events Menu**

### **Starters**

*Beef Tomato and Buffalo Mozzarella Cheese dressed with  
Extra Virgin Olive Oil & Fresh ripped Basil (V)*

*A Medley of chilled Melon Pearls doused in Ginger Wine (V)*

*Smoked Mackerel & Kiwi fruit on a bed of mix leaves dressed with  
Creamed Horseradish*

*Fine Chicken liver pate with onion chutney and Toasted French bread  
slices*

*Smoked salmon bundles with rocket leaves & Parmesan cheese  
Dressed with Balsamic syrup*

*Asparagus Spears wrapped in Parma Ham  
Finished with a Passion fruit dressing*

*North Atlantic Prawns & Melon Cocktail  
With a seafood dressing*

*Refreshing Prawn & Waldorf Salad*

*Timbale of cucumber, Feta Cheese & Cherry tomato salad  
With a balsamic dressing*

*A delicate Smoked trout mousse with a cucumber jelly  
Offered with toasted pitta bread*

*Mediterranean Vegetable Tartlet  
With a Rocket salad & dressing (V)*

**Events Menu**  
**Main Course**

*Chicken Supreme wrapped in bacon  
Dressed with a Tarragon sauce*

*Fillet of Salmon Braised in White Wine  
With a Rich Red Pepper Sauce*

*Bangers & Mash  
(Pork & Leek Sausages on a colcannon of Mashed potato  
With Onion gravy)*

*Fish Pie  
(An old favorite made with cod, salmon, prawns etc  
topped with mashed potato and gratinated)*

*Roast Striploin of Beef presented with an au poivre sauce  
& roasted vine tomatoes*

*Brie & Broccoli Pithivier (V)  
(French rounded flute pastry Parcel filled with a rich creamy brie,  
Broccoli & onion Sauce with an egg glaze)*

*Roasted Vegetable Mountain with smoked Tofu  
Finished with a Pimento sauce (V)*

*Leek & Gruyere cheese crown filo bundle  
Baked until golden brown (V)*

**Events Menu**  
**Main Course**  
**(Continued)**

***(The following dishes have a £2.00 surcharge)***

*Lamb hank slow roasted in Red wine and presented on crushed potatoes scented with garlic with a rich cranberry jus*

*Loin of English Lamb Flash fried presented on a pillow of Creamed potato dressed with a Redcurrant & Rosemary Jus*

*Slow Roasted Crispy Duck on a bed orange segments & rocket Presented with Rich Honey & Port Sauce*

*Fillet of Cod Rubbed with Grain Mustard & Wrapped in Bacon Roasted & offered with Spring onion & Capsicum cream sauce*

**Events Menu**  
**Desserts**

*Individual Tart Au Citron Dusted with icing sugar  
Offered with thick cream*

*Profiteroles filled with Chantilly cream stacked  
And smothered in rich a Chocolate sauce*

*Mixed Berry & Belgian white chocolate torte  
Finished with a fruit coulis & fresh mint*

*Crème brulee with caramelized sugar crust*

*Orange & Amoretti truffle torte  
(Amoretti biscuit base topped with Seville orange compote  
And white chocolate mousse)*

*Brandy snap basket filled with crème freche and topped with a medley  
of summer berries*

*Individual Pavlovas topped with Chantilly cream and a  
Bundle of summer fruits*

*A selection of cheeses with celery & grapes*

~~#~~

*Fresh Filter Coffee*

**COSTS**  
**3 course Meal**  
**£52.00pp**  
**Including VAT**

*The above price includes*

- *Canapés on arrival*
- *Three course meal & coffee from the above menu*
- *White table linen & White linen napkins*
- *All crockery & cutlery required for chosen menu*
- *All glasses for reception drink, table glasses, toast glass*
- *Staff to set up, service & breakdown at the end of the day*

**NOTE:**

- *We can caterer for almost any request but must advise you that some may incur an extra charge.*
- *Alternative colour in the table linen can be catered for but may also incur an extra charge*

January 2011

**COSTS**  
**2 course Meal**  
**£47.00pp**  
**Including VAT**

*The above price includes*

- *Canapés on arrival*
- *Two course meal & coffee from the above menu*
- *White table linen & White linen napkins*
- *All crockery & cutlery required for chosen menu*
- *All glasses for reception drink, table glasses, toast glass*
- *Staff to set up, service & breakdown at the end of the day*

**NOTE:**

- *We can caterer for almost any request but must advise you that some may incur an extra charge.*
- *Alternative colour in the table linen can be catered for but may also incur an extra charge*

January 2011