

Main Course Selection



Beef

Roast Topside of Beef, served with traditional Yorkshire Pudding, Roast Potatoes, Red Wine Reduction and Creamed Horseradish

Individual Beef Wellington with Mushrooms Wrapped in Parma Ham and Puff Pastry, accompanied by Sautéed Potatoes with Thyme and Garlic

Sirloin Steak with Tomato and Tarragon dressing served with Oven Roast Potato Wedges

Classic Rib Eye Steak with Stilton Butter served with Chunky Chips

Steak and Ale Pie with New Potatoes

Beef Bourguignon (prime diced beef, shallots, lardons and Mushrooms served with Celeriac Mash

Tournedos Rossini served with Madeira and Chive Sauce and Parmentier Potatoes

Pork

Roast Loin of Pork with Sage & Onion Stuffing, Caramelised Apple Wedges and Roast Potatoes

Pork Chop with Honey and Mustard Sauce served with Garlic Mash

Pork Chop stuffed with Stilton and Apricots served with Sage Cream Sauce and Parisienne Potatoes

Ham and Sage Pork Fillet with Buttered Tagliatelle

Roast Tenderloin of Pork with Sage and Cider Sauce and Caramelised Apple Wedges with Saute Potatoes

Trio of Local Butchers Sausages served with Grain Mustard Mash Red Onion Gravy

Slow Roast Belly Pork with a Fricassee of Chorizo, Artichoke and Wild Mushrooms served with Fondant Potato

Lamb

Roast Leg of Lamb with Garlic and Rosemary Merlot Jus and Roast Potatoes

Lamb Shank with Garlic, Rosemary with Colcannon Mash

Herb Crust Rack of Lamb with Dauphinoise Potato

Moroccan Lamb Tagine with Prunes and Apricots served with Herb Couscous

Canon of Lamb wrapped in Parma Ham and baked in Puff Pastry with a Red Currant & Thyme Jus, served with Garlic Mash Potato

Barron of Lamb with Apricot and Herb Stuffing

Poultry

Chicken Breasts with a Wild Mushroom Sauce, served with Creamy Mash

Roast Chicken Supreme, Dauphinoise Potatoes and a Tarragon Jus

Classic Roast Chicken (or Turkey) Hunsdon Stuffing, Sausage and Bacon, Roast Potatoes and Gravy

Roasted Duck Breast and Plum Sauce served with Celeriac Mash

Roast Duck Breast served on a bed of Pak Choi with Plum and Hoi Sin Sauce served with Sauté Potatoes

Supreme of Corn-fed Chicken stuffed with and Sauvignon Sauce with Buttered New Potatoes

Chicken Chasseur (Red Wine, Mushrooms and Tomato Sauce)

Chicken Romanoff (Poached Chicken Breast) stuffed with Asparagus Spears, White Wine and Cream Sauce

Fish

Pan Fried Sea Bass with Broccoli & Sorrel Sauce with Sauté Potatoes

Fillet of Salmon with Champagne and Chive Sauce on a bed of Creamy Mash

Salmon Pithiviers (en-croute) served with buttered New Potatoes

Pan Fried Monk Fish wrapped in Parma Ham served with Saffron Cream Sauce and Parmentier Potatoes

Vegetarian

Caramelised Red Onion and Goats Cheese Tart with New Potatoes (v)

Wild Mushroom, Spinach and Feta Filo Parcel with a Cream Sauce (v)

Potato and Wild Mushroom Mille Feuille served with Tomato and Roast Vegetable Sauce (v)

Vegetarian Lasagne served with a Crisp Green salad and Garlic Bread (v)

Individual Roast Vegetable Crumble with Roasted Tomato and Sweet Pepper Sauce (v)

Roast Butternut Squash and Sage Risotto with Pine Nuts (v)

Roasted Vegetable Strudel with Tomato Coulis (v)

Vegetable or Mushroom Stroganoff with Basmati and Wild Rice (v)

Roast Vegetable Pappardelle with crumbled Goats Cheese and Toasted Pine Nuts (v)

Vegetables

A choice of 2 seasonal vegetables are included in the main course:

Green Beans

Glazed Baton Carrots

Broccoli

Garden Peas

Spring Greens

Roasted Honeyed Parsnips

Extra Vegetables

Asparagus with Butter

Cauliflower Cheese

Wilted Spinach

Chantenay Carrots

Oven Roasted Vegetables (Mixed Peppers, Courgette, Red onion and Mushroom)

Braised Red Cabbage with Sultanas and Apple

Cabbage Parcels with Red Cabbage stuffing

Pan Fried Garlic Button Mushrooms

Carrot and Swede Mash

Medley of Vegetables

Potatoes

Buttered New Potatoes

Roasted New Potatoes

Jacket Potatoes

Dauphinoise Potatoes

Hasselback Potatoes

Potato Fondant

Boulangerie Potatoes

Mash Potatoes with varying accompaniments: Saffron, Chive, Garlic, Mustard, Spring Onion or Celeriac

Please Choose from the list above and we will be more than happy to price for you.

Seated Meal Menu 1

Starter

one choice from the list

- Chicken Liver Pate served with Red Onion Marmalade and Toasted Baguette
- Fig and Goats Cheese Salad with Honey Vinaigrette(v)
- Honeydew Melon and Parma Ham with Raspberry Coulis
- Tomato and Basil Soup served with French bread(v)
- Cream of Carrot and Coriander Soup served with French Bread(v)
- Goats Cheese and Red Onion Marmalade Tartlet on a Bed of Rocket(v)
- Classic Prawn Cocktail served with Granary Bread and Butter

Main Course

choose one main course from the list below

Chicken

- Chicken Chasseur (Red Wine, Mushrooms and Tomato sauce) and Buttered New Potatoes
- Chicken Romanoff (Poached Chicken Breast) stuffed with Asparagus Spears, White Wine and Cream Sauce with Buttered New Potatoes

Pork

- Roast Tenderloin of Pork with Sage and Cider Sauce and Caramelised Apple Wedges and Roast Potatoes
- Trio of Local Butchers Sausages served with Grain Mustard Mash and Red Onion Gravy

Fish

- Fillet of Salmon served with a Champagne and Dill Sauce and New Potatoes

Vegetation

- Individual Roast Vegetable Crumble with a Roasted Tomato and Sweet Pepper Sauce (v)
- Mushroom Stroganoff with Basmati and Wild Rice(v)

Dessert

- Trio of Mini Desserts (three of the following)
- Eton Mess
- Profiteroles with Rich Chocolate Sauce
- Banoffi Cheesecake
- Raspberry Pavlova
- Lemon Possett with Shortbread Biscuit
- Chocolate Brownie with Warm Chocolate Sauce
- Chocolate Mousse with a Chocolate Straw

Coffee

- Coffee/Tea with Mints

Seated Meal Menu 2

Starter

a limit of two choices from the list

- Avocado and Prawns – topped with Marie Rose presented on a bed of leaves
- Tomato, Mozzarella, Avocado and Basil Tower with Caper Dressing(v)
- Peppered Stilton Mushrooms served with Toasted Baguette
- Smoked Chicken Caesar Salad
- Thai Fish Cakes served with a Coriander and Ginger Salad
- Roast Vegetable Tartlet with a Tomato and Oregano Coulis (v)
- Asparagus Wrapped in Parma Ham served with Warm Hollandaise Sauce

Main Course

one choice from the list

Beef

- Roast Topside of Beef served with traditional Yorkshire Pudding, Roast Potatoes and Horseradish Sauce
- Beef Bourguignon (Prime Diced Beef, Shallots, Bacon Lardons and Mushrooms) served with Celeriac Mash

Pork

- Slow Roast Belly of Pork served with Scrumpy Sauce, Caramelized Apple Wedges and Roast Potatoes

Lamb

- Braised Lamb Shank with Merlot Gravy served on a bed of Colcannon Mash Potatoes

Duck

- Pan Roasted Duck Breast served on a bed of Pak Choi with Plum and Hoi Sin Sauce

Vegetarian Option

- Savoury Pancake Filled with Mixed Peppers and Ricotta Cheese served with a light Tarragon Sauce (v)
- Roast Vegetable Tagine served with Herb Couscous (v)
- Wild Mushroom Stroganoff served with a timbale of Truffle and Shallot Risotto (v)

Desserts

Trio of Mini Desserts (three of the following)

- Eton Mess
- Profiteroles with Warm Chocolate Sauce
- Banoffi Cheesecake
- Raspberry Pavlova
- Lemon Posset with Shortbread Heart
- Chocolate Brownie with Warm Chocolate Sauce
- Chocolate Mousse with Chocolate Straw

Coffee

- Coffee/Tea with Mints

Seated Meal Menu 3

Starter

a limit of two choices from the list

- Smoked Duck Salad on a bed of Orange and Bean Sprout Salad
- Trio of Seafood Pates with a Gherkin and Caper Salsa and Toasted Croutes
- Tiger Prawn and Smoked Salmon Salad with Lime and Coriander Mayonnaise
- Wild Mushroom and Asparagus Risotto drizzled with Truffle Oil (v)
- Trio of Melon with Raspberry Prosecco Coulis (v)
- Anti Pasti Sharing Platter (on each table) Prosciutto, Chorizo, Humous, Mixed Olives, Caper Berries, Baked Ciabatta with Olive Oil and Balsamic Dip

Main Course

one choice from the list

Beef

- Tournedos Rossini served with Madeira and Chive Sauce and Parmentier Potatoes

Lamb

- Rack of Herb Crusted Lamb served with Red Currant Jus and Dauphinoise Potatoes
- Rump of Lamb served with Port and Garden Mint Jus with Buttered New Potatoes

Pork

- Pork Chop stuffed with Stilton and Apricots served with a Sage Cream Sauce and Parisienne Potatoes

Chicken

- Supreme of Corn-fed Chicken stuffed with Garlic and Mushroom Mousse with a Parsley and Sauvignon Sauce and Buttered New Potatoes
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Fish

- Pan Fried Monk Fish wrapped in Parma Ham served with Saffron Cream Sauce and Parmentier Potatoes

Vegetarian

- Roast Vegetable Pappardelle with crumbled Goats Cheese and Toasted Pine Nuts (v)

Desserts

Individual Dessert

- Strawberry and Raspberry Eton Mess
- Decadent Chocolate Mousse with Milk and White Chocolate Straws
- Classic Lemon Tart served with Lime Crème Fraiche
- Baileys Cheese Cake topped with a Toblerone Peek
- Or any of the trio selection from menus 1 and 2

Coffee

- Coffee/Tea with Macaroons

Included in our Menu Prices:

- All food, kitchen and waiting staff, crockery, cutlery, and white table linen.
- All main courses served are served with Seasonal Vegetables
- We can cater for any dietary requirement your guests may have

The menus are submitted as a basis for further discussion and are not finite in their offer