

Banqueting Menu Selection

We know how important it is to offer guests consistently high quality dining in conjunction with the flexibility of tailoring menus to suit their needs.

So although you will find a good selection within our suggested menus below we also offer you the opportunity to design your own menu to give your event the edge. Subject to our chefs' approval you can have anything you like as we are happy to undertake most types of cuisine and welcome your ideas. Indeed we

encourage you to be adventurous as the chefs take pleasure in some variety. You can serve your guests a fabulous meal which is as traditional or original as you wish - from Bangers & Mash to elaborate Malaysian banquets we've done it all.

We can cater for any special dietary requirements including vegetarian, vegan and gluten-free. We can also restrict ourselves to organic ingredients only although there may be an incremental charge.

LUNCH MENU - BUFFET STYLE

(Included in 24hr and Day Delegate Rate)

Please select from one of the following “Buffet” options or from the “Plated” or “Lunch BBQ” options on the next page plus a lunchtime dessert for each day.

~ OPTION A ~

Honey Marinated Chicken Drumsticks
Sliced Gammon Ham
Sliced Roast Topside of Beef
Eggs Harlequin
Seasonal Salads to include:
Sliced Beef Tomato with Cucumber and Cherry Tomatoes
Home-made Coleslaw
Mediterranean Cous Cous
Selection of Breads and Dressings

~ OPTION B ~

Hot Seafood Brochette Marinated in Honey and Grain Mustard
Asparagus Spears wrapped in Smoked Salmon
North Atlantic Prawns
Spinach and Ricotta Tartlet
Selection of Salads to include:
Sweet Cherry Tomatoes and diced Cucumber
Caesar Salad Leaves dressed with Parmesan Shavings
Hot New Potatoes tossed in Garlic and Thyme Oil
Selection of Speciality Breads and Dressings

~ OPTION C ~

Individual Goats Cheese and Buttered Leek Filo Parcels
Hot Marinated Chicken and Mediterranean Vegetable Kebabs
Moroccan Spiced Lamb Chops with Mint and Cucumber Yoghurt
Duck and Pak Choi Tortilla Wraps
Selection of Salads to include
Beef Tomatoes with Spring Onion, Chives, Feta Cheese,
Thai Fragrant Rice Salad infused with Coriander and Kaffer Lime Leaf
Baby Salad leaves with Italian dressing
Selection of Speciality Breads and Dressings

LUNCH MENU

~ PLATED OPTIONS ~

(Please select one option for all guests from the menus below)

Chilli Con Carne with Rice and Salads
Traditional Steak and Ale Pie with Peas
Chicken and Leek Pie with Vegetables
Poached Salmon served with Creamy Tarragon Sauce, New Potatoes and Seasonal Vegetables
Beef Lasagne and Salads
Fish Pie and Salads
Chicken, Thai Red Curry, Salads
All served with a selection of Speciality Breads

~ LUNCH BBQ ~

(Please select four options)

Char grilled 4oz Sirloin Steak
Prime Pork and Leek Sausage
(Vegetarian Sausages available)
Marinated Chicken Supreme
Minted Lamb Chop
Homemade Prime Beef Burger
Chicken and Vegetable Kebab
Lamb and Tomato Kebab
Vegetable Kebabs

Selection of Salads to include

Sweet Cherry Tomatoes and diced Cucumber
Caesar Salad Leaves dressed with Parmesan Shavings
Hot New Potatoes tossed in Garlic and Thyme Oil

Selection of Speciality Breads and Dressings

~ LUNCHTIME DESSERTS ~

(Please select one option for each day)

Fruit Bread and Butter Pudding with Traditional Custard
Fresh Fruit Salad
Banana Crème Brûlée
French Apple Tart with Crème Anglaise
Lemon Tart with Crème Fraîche

~ EXTRAS ~

Tea or Coffee Serving - £2.50
Tea or Coffee with Biscuits and Danish Pastries - £4.00
Bacon Sandwiches in soft floured baps - £4.50
Cheese Course with Fruit, French bread and Biscuits - £8.90
Afternoon Tea with Cakes and Sandwiches - £12.00
Sandwich Lunch including Tea, Coffee and Orange Juice - £12.00
Hog Roast with Baps and Apple Sauce - POA
Sorbet Course - £5
(Elderflower, Lemon, Lime or Champagne)

~ NIBBLES ~

Olives, Cheese Straws, Honey-Sausages - £5

~ CANAPÉS ~

SERVED HOT

Smoked Haddock, Prawn and Parsley Fishcakes
Spinach Tartlet glazed with Welsh Rarebit
Thai Chicken Skewers with Chilli Jam
Mini Red Onion and Thyme Tatins
Wild Mushroom Risotto served on teaspoons
Sun Dried Tomato Palmiers
Mini Croque-Monsieur
Sweetcure Wiltshire Bacon and Baby Leek Tartlet
Mini Brochettes of Roast Iberico Chorizo and Basil Roast Cherry Tomato
Poached Salmon, Somerset Brie and Dill Tartlet
Brochettes of Smoked Paprika Chicken, White Bean, Garlic and Roast Almond Dip
Smoked Haddock and Quails Egg Barquette with Crispy Pancetta
Red Onion Marmalade and Colston Basset Stilton Pasties with Port Syrup
Warm Mozzarella Crostini with Roast Pepper Pesto and Fresh Kiwi
Brioche Toast with Seared Foie Gras, Sauternes and Roast Apple Jelly
Roast Butternut and Pancetta Tartlet with Honey Roast Walnut
Smoked Gressingham Duck with Roast Fig, Kirsch and Morello Cherry Glaze
Chargrilled Fillet of Welsh Lamb and Roast Red Onion with Sauce Paloise
Lemon Cured Hand Dived Scallop and Chive Crème Fraîche (t-spoons)
Brochettes of Scallop and Organic Salmon, Lime and Ginger Dip
Warm Veloute of Artichoke and Black Truffle (served in shots)
Woodland Mushrooms on Puff Pastry, Poached Quails Egg, Westcombe Cheddar Cream

SERVED COLD

Rosemary Shortbread with Roast Artichoke and Mascarpone
Spiced Chicken Pompadom with Mango Chutney and Coriander
Chive Pancake with Smoked Salmon and Crème Fraîche
Roast Pepper, Goat's Cheese and Mint Wraps
Filo basket of Thai Beef Salad
Prawn Coriander and Ginger Croustade
Mini Yorkshire Pudding filled with Caramelised Red Onion
Smoked Chicken Caesar Salad Croustade
Homemade Country Pate on Wholewheat Toasts, Spiced Apple Chutney
Rare Aberdeenshire Roast Beef and Horseradish Cream in Roquette Crepes
Smoked Salmon and Tapenade Scones with Chervil Mascarpone
Crostini of Tomato Fondue with Green and Black Olive and Marinated Anchovies
Roast Parsnip Crisps with Houmous and Sun-blushed Tomato Pesto Dips
Quails Eggs, Mayonnaise and Cayenne Pepper on Parmesan Pastry
Beetroot, Orange Crème Fraîche and Toasted Pine Nut Crostini
Rillettes of Confit Duck and Fresh Plum on Shortcrust Pastry
Fresh Fig wrapped in Serrano Ham and Fresh Basil
Duck Liver Parfait on Thick Granary Toasts, Plum and Damson Compote
Cured Salmon Tartar with Citrus and Shallot Yoghurt (t-spoons)
Smoked Hampshire Trout and Mackerel Pate on Ryebread Toasts with Chervil Butter
Bradon Rost Hot Smoked Salmon on Pumpnickel and Citrus Caper Butter
Sweet Potato and Chive Blinis with Goats Cheese and Roast Red Pepper
Carpaccio of Fillet of Aberdeenshire Beef on Dolcelatte Croutes with Pimiento Marmalade
Buckwheat Blinis with Sevruga Caviar on Champagne Jelly and Lime Soured Cream
Crayfish Tails in Sweet Lemon Dressing on Herb Buttered Rye Toast
Seared Yellowfin Tuna Crostini with Black Olive Tapenade and Keta Caviar
Filo Baskets of Langoustine and White Crab with Chilli and Coriander Mayonnaise

£3.75 per item per person, minimum 4 per person.

EVENING BUFFETS

(Included in 24 hour delegate rate - please choose a dessert off the "Silver" Dinner Menu.)

~ AMERICAN BUFFET ~

BBQ Buffalo Wings
Baby Burgers with Monterrey Jack and Texas Tomato Relish
'Strings' Fries
Cups of Cape Cod Clam Chowder
Idaho Potato Skins with Bacon, Jalapeno and Cheddar
New York Pastrami on Rye with Dill Pickle and Mustard Mayo (served cold)
Smoked Salmon and Cream Cheese, and Salt Beef Bagels (served cold)

~ ITALIAN BUFFET ~

Antipasto of Marinated Artichokes, Mozzarella Boconccini, Prosciutto, char grilled Aubergine,
Salami di Milano, Marinated Sun-Blushed Tomato
all served with warm focaccia and ciabatta, olive oil and balsamic vinegar.

With either...

Roast Pepper, Courgettes and Aubergine on Rosemary and Garlic Focaccia
Individual Plum Tomato and Mozzarella Tartlettes with Basil dressing

Or...

Mini pizzas (served hot)...
Buffalo Mozzarella, Fresh Plum Tomato, Goats Cheese & Parmesan,
Roast Aubergine and Courgette, Mozzarella and Sun-Blushed Tomato
Rocket and Basil Pesto, Prosciutto and Parmesan
Salami di Milano, Mozzarella and Pancetta

~ ORIENTAL BUFFET ~

(All served hot)

Assorted Tempura of Tiger Prawns, Peppers and Courgette with Sweet Chilli Sauce
Miniature Vegetable and Prawn Spring Rolls with Soy Dip
Char grilled Pork Teriyaki
Chicken Satay with Coconut and Peanut Sauce
Char grilled Roast Vegetable Skewers with Plum and Hoi-Sin Glaze

A combination of "napkin" or "finger buffet" and "fork" or "side plate buffet" but easily tailored to suit your requirements.

DINNER MENU – SILVER

(Included in 24 hour delegate rate)

Please select just one Starter, Main Course and Dessert to be enjoyed by your guests.

~ STARTERS ~

Classic Vichyssoise, served hot or cold
Green Pea and Watercress Soup with Crème Fraîche
Roast Tomato Soup, served hot
Millefeuille of Mozzarella, Sweet Potato and Courgette with Basil Oil
Grilled honey-marinated Goat's Cheese with Roast Pepper Salad on Mixed Leaves
Smoked Chicken Caesar Salad
Caramelised Red Onion Tart with a Salad of Black Olives and Feta
Homemade Chicken Liver Pâté served with Toasted Brioche

~ MAIN COURSE ~

Poached Salmon Fillet with Avocado and Watercress Sauce
Roast Fillet of Salmon wrapped in Smoked Salmon on a bed of Leeks and Celeriac
Chicken Supreme with Lime, Grapes and Tarragon Crème Fraîche
Griddled Supreme of Chicken with Fondant Potato, Roast Peppers and Pesto
Lincolnshire Sausages on a bed of Tricolor Mash, served with a Red Wine Jus
Braised Lamb Shank with Garlic Mash and Roasted Root Vegetables
Venison Ragoût in Ruby Fruit Sauce with Bulgar Garnish
Baked Fillet of Cod with a Herb Crust, Buttered Spinach and Saffron Potatoes
Field Mushroom filled with creamed Leeks glazed with Smoked Wensleydale Rarebit (v)
Millefeuille of baked Aubergine, Plum Tomato and Mozzarella with Pesto Dressing (v)

~ DESSERT ~

Sunken Chocolate Soufflé
Baked Pineapple with Vanilla Ice Cream and Caramel Sauce
Raspberry Crème Brûlée with Almond Tuile Biscuits
Chocolate Tart with Mascarpone Cream
Summer Pudding with Strawberries and Clotted Cream
Classic Lemon Tart with Mascarpone and Raspberry Coulis
Pannacotta with Raspberry Coulis

DINNER MENU - GOLD

(Additional £9 supplement per person)

Please select just one Starter, Main Course and Dessert to be enjoyed by your guests.

~ STARTERS ~

Cream of Wild Mushroom Soup
Smoked Haddock Rarebit with a Salad of Baby Spinach and Plum Tomato
Avocado Mousse with Buffalo Mozzarella, Roast Red Peppers and Herb Dressing
Marbled Salmon Terrine flavoured with Limejuice and Dill
Gazpacho
Asparagus, Sunblushed Tomatoes and Parmesan Curls on a bed of Mâche
Fresh Melon or Figs with Parma Ham
Smoked Salmon Papillote filled with Smoked & Fresh Salmon
Smoked Chicken Parcels in soft Lettuce with Green Grapes and Lemon Mayonnaise

~ MAIN COURSE ~

Seared Thai Salmon with Soba Noodles and Ginger Sauce
Honeyroast Boneless Poussin with Pak Choi, Szechuan Sauce and Egg Noodles
Supreme of Chicken filled with Mushroom Duxelle and draped in Proscuitto
Barbary Duck Breast on a bed of Braised Red Cabbage with Port and Blackberry Sauce
Baked Fillets of Red Mullet on a Ragoût of Fennel and Red Peppers with Tarragon Butter Sauce
Roast Rack of Lamb with a Herb and Garlic Crust
Loin of Pork roasted with Red Onions and Balsamic Vinegar, with Moroccan Carrots
Supreme of Guinea Fowl wrapped in Pancetta with Wild Mushroom Risotto & Roast Cherry Tomatoes
Wild Mushroom and Sun Dried Tomato Risotto with wilted Rocket and Shaved Parmesan (v)
Mediterranean Vegetable Tarte Tatin with Sautéed Spinach and Red Onion Chutney (v)

~ DESSERTS ~

White and Dark Chocolate Terrine
Prune and Armagnac Tart
Lime and Fromage Frais Mousse with Coconut Macaroon
Glazed Mango Pannacotta
Sticky Toffee Pudding
Apple Tarte Tatin
Profiteroles in Chocolate Sauce

DINNER MENU - PLATINUM

(Additional £15 supplement per person)

Please select just one Starter, Main Course and Dessert to be enjoyed by your guests.

~ STARTERS ~

Garlic and Almond Soup
Roasted Aubergine Soup
Game Terrine with Cumberland Sauce
Smoked Duck Slices on a Wild Rice Salad with Shallot Confit
Confit of Duck with Puy Lentils, Tomato and Chervil Dressing
Artichoke bottom filled with Quails Eggs and Asparagus with a Celeriac and Chive Salad
Gravadlax with Potato and Wholegrain Mustard Salad
Tian of Smoked Salmon, White Crab and Avocado with Saffron Dressing
Smoked Salmon in a Spinach Roulade with a Dill and Lemon Cream Cheese Filling

~ MAIN COURSE ~

Roast Monkfish Fillet wrapped in Pancetta on a Spinach bed
Steamed Fillet of Sea Bass with Mediterranean Vegetable Cous Cous and Chive Butter Sauce
Osso Bucco, slow cooked in Tomatoes, Wine, Garlic and Parsley served with Saffron Risotto
Loin of Venison with sautéed Red Cabbage
Roast Loin of Lamb with Provençale Vegetables, Boulanger Potatoes and Rosemary Jus
Pan-fried Scottish Fillet of Beef with Dauphinoise Potatoes, Roast Shallots and Wild Mushroom Sauce
Roasted Tenderloin of Beef with a Mustard Crust and Gorgonzola or Stilton Sauce
Stir-fried Oriental Vegetables with Black Bean Sauce and Egg Noodles (v)
Asparagus, Artichoke and Fennel Crumble with Saffron and Chervil Butter (v)

~ DESSERTS ~

Marquise au Chocolat, sauce à la Pistache
Hazelnut Roulade with a Coffee-cream and Nut filling
Fresh Fruit platter with Raspberry Coulis
Summer berries in a Beaujolais and Orange jelly
Mango Tarte Tatin