



## *Wedding & Function Menu*

### *To Start*

Melon with Parma ham topped with a balsamic & sherry dressing **£6.25**

Home made chicken liver & brandy pate with a red onion chutney & warm toast **£5.50**

Goats cheese & caramelised onion tartlet with a pear & walnut salad (V) **£5.95**

Confit of duck with a warm salad on mixed leaves and a plum & ginger sauce  
accompanied with peppers & cashew nuts **£6.95**

A selection of smoked fish & prawns with a Marie Rose sauce **£6.25**

Soup of the day served with warm bread **£3.95**

Prawn & apple cocktail **£5.95**

King prawns marinated with ginger, chilli & coriander accompanied with  
a pineapple & chilli salsa served on crisp salad leaves and a sesame dressing **£6.25**

### *Main Dishes*

Roast sirloin of beef served pink with mushroom shallot and a Madeira sauce **£15.50**

Roast loin of pork with cider, bramley apple & cream sauce  
& grain mustard mash potatoes **£12.95**

Breast of chicken filled with sun-dried tomatoes, mozzarella & basil,  
wrapped in Parma ham and served with roasted red pepper & tomato sauce **£13.50**

Roasted salmon fillet served on Mediterranean style roasted  
vegetables with a pesto dressing **£12.95**

Breast of chicken filled with wild mushrooms wrapped in  
smoked bacon with cream tarragon and white wine sauce **£13.95**

Halibut fish on spinach & herb potatoes with saffron butter sauce **£16.50**

Roasted pepper filled with vegetable & nut pilaf with tomato & herb sauce (V) **£10.50**

# Wedding & Function Menu

## ***Carved Buffet***

Cold roasted prime sirloin served rare  
with horseradish cream  
Honey & mustard glazed ham on the bone  
with grain mustard sauce  
Whole poached salmon with lemon  
& herb mayonnaise  
Selection of breads  
Coleslaw  
Potato, chorizo and bacon bound in mayonnaise  
Vine tomatoes, red onion & olives with basil  
Mixed salad leaves  
Spicy rice salad with peppers & cashew nuts

***£21.50 per head***

## ***Finger Buffet***

Bruschetta of sun dried tomato  
& olive tapenade with Parma ham  
Bruschetta of goats cheese & caramelised onion  
Bruschetta of tomato & salami with italian herbs  
Marinated chicken in ginger , chilli & soy  
with a spicy peanut sauce  
Tartlet of smoked salmon mousseline  
Tartlet of mozzarella tomato & basil  
Tartlet of crab spiced with thai spices

*Open sandwiches on Focaccia bread with either:*  
Ham & Grain Mustard, Coronation Chicken,  
Prawn & Marie Rose Sauce (counts as one choice)

Crispy prawns with a sweet chilli sauce

*Choose any three items from the above*

***£12.50 per head***

## ***Desserts***

Pimms jelly  
Lemon syllabub with stem ginger biscuit  
Dark chocolate ganache with white chocolate sauce  
Lemon tart  
***Cheesecakes various:*** White chocolate, Lemon & ginger, Seasonal fruits, Rum & raisin  
Eton Mess – strawberries, meringue & vanilla cream  
Strawberry cream chantilly & shortcake biscuits  
Dark & white chocolate torte with almond biscuits

***All at £5.50***

Tea & Coffee

***£1.95 per head***

*Prices valid until 31 December 2010*

*A 10 % Service charge will be added to all functions or private parties over ten people unless the hotel is taken on an exclusive basis (NB: This does not apply to weddings)*