

Party Menu 4

Homemade French Onion Soup

Topped with Cheese Crouton with Bread and Butter

Sautéed Stilton Mushrooms

Mushrooms in a Rich Stilton Cream over Baked Herbed Focaccia

King Scallops and King Prawns

Black Pudding Crispy Bacon, light Dijon Cream

Seafood Gratin Thermidor

King Scallops, King Prawns, Crab and Cod in a White Wine, Light Mustard Cream Sauce topped with Gratinated Cheese

Prawn Cocktail

Blended with Fresh Cucumber and Apple in a homemade Marie Rose Sauce

Twice Baked Cheese Soufflé

Served with a Rich Cheese Sauce, with a Baked Apple and Pear Chutney

Homemade Chicken Liver Madeira Pate

with Toasted Baguette and Red Onion Marmalade

Free Range Duck Breast

Bacon and Spring Onion Salad with a Plum Compote

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Fillet Steak

Dauphinois Potatoes, Drambuie Mushroom and Onion Cream

Woodland Pork Fillet

Dauphinois Potatoes with a Sherry, Mushroom and Onion Cream Sauce

Herb Crusted Rack of Lamb

Dauphinoise Potatoes and a Rich Red Wine and Cranberry Jus

Seafood Tagliatelle

Cod, Scallops, Prawns and Mussels in a Garlic white Wine and Parsley Cream with Pasta with Garlic Bread

Sea Bass Fillets

Dauphinoise Potatoes with a King Prawn, White Wine and Pesto Cream

Lemon Sole Fillets

Oven Baked and placed over a King Prawn, Spring Onion and Spinach Risotto with a Tarragon Butter

Brie, Mushroom & Spinach Wellington

over a Salad of Basil infused Mediterranean Vegetables

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Scone and Buttered Pudding

Layers of Buttered scones with strawberry Jam, finished with Clotted Cream and Vanilla Ice Cream

Treacle Tart

Vanilla Ice Cream

Sticky Toffee Pudding

Butterscotch sauce and salted Caramel Ice Cream

Strawberry Crème Brulee

With homemade Chocolate Chip Cookies

Caramel Pannacotta

With homemade Vanilla Tuile

Apple and Raspberry Crumble

served with Custard

Chocolate Brownie

Vanilla Ice Cream

Baileys Cheesecake

With Honeycomb Ice Cream

2 Courses @ 22.95 per person

3 Courses @ £28.95 per person