

Function and Buffet Menus

Menus A–D consist of a plated starter, plated main with silver served Potatoes and Vegetables and plated dessert

Menu A

Served starter-please choose one to make up your menu:

Starter

Homemade Soup of your choice – suggested:

Cauliflower & Parsley, Leek & Potato or Carrot & Coriander

Chilled Honey Dew Melon with Summer Berry Compote

Grilled Goats Cheese with sliced beetroot,
with toasted Pine nuts & lemon dressing

Main course

Breast of Chicken stuffed with Mozzarella & wrapped in
Bacon, presented with a vine ripened Tomato sauce

Baked Salmon fillet with Pesto crust, with a Basil & diced
plum Tomato cream sauce

Slow roasted Belly Pork, served with soft herb mash Potato,
crispy crackling and red Wine & Shallot sauce

Dessert

Served Dessert please choose one to make up your menu

Bitter Chocolate and Raspberry Tart with clotted Cream

Vanilla Panna cotta with seasonal Fruit

Fresh Cream filled Profiteroles with warm Chocolate sauce

2010 £23.50 2011 £27.00

Menu B

Please choose one from each section to make up your menu

Starter

Locally smoked Chicken set on a bed of baby Spinach leaves,
plum Tomato and Herb oil

Homemade Soup of your choice

South Coast Seafood terrine with pickled Cucumber & Spring
Onion Vinaigrette

Main course

Griddled breast of Chicken with a sauté of Leek Chestnut
Mushroom, White Wine and Tarragon sauce

Poached Scottish Salmon Fillet presented with a Pea & Water
Cress puree & crispy Shallots

Dessert

Warm Blueberry frangipane with Blueberry fool

Chocolate tulip cup filled with Banana mousse & served
with Coconut ice cream

Caramelised lemon tart with fresh Raspberries
and a chilled Raspberry coulis

2010 £26.00 2011 £29.00

Menu C

Please choose one from each section to make up your menu

Starter

Chicken Liver parfait served with toasted Brioche & Fig Chutney

Deep fried Goats cheese set on griddled & marinated
Courgettes with Parmesan, basil & Pesto

Locally smoked Salmon simply served with caper, diced
shallots & Lemon Vinaigrette

Main course

Baked seabass fillet on buttered baby Leeks & Asparagus
drizzled with aged Balsamic Caramel

Roasted breast of Guinea Fowl presented on a bed of roast
vegetables & Chorizo lentils & served with a light Rosemary Jus

Seared Southdown lamb fillet on Dauphinoise potatoes
with a Garlic & Red Wine sauce

Dessert

Frozen Chocolate & Rum Parfait with a White Chocolate
& Cardamom Mousse

Seasonal fruit Bavarois with vanilla Anglaise with Shortbread

Warm Pecan & Toffee Pie drizzled with Honey Syrup & served
with vanilla ice cream

2010 £30.50 2011 £33.50

Menu D

Vegetarian Options

Please choose the alternative Vegetarian main course for your guest at the same price as you main menu

Main course

Butternut Squash filled with sautéed wild Mushrooms & Herbs, served with a warm Red Pepper coulis

Goats Cheese & Mediterranean Vegetable Wellington with a Vine ripened Tomato sauce.

Roasted Red Pepper filled with spiced Risotto & Parmesan served with Ratatouille sauce

Penne Pasta finished with seasonal Wild Mushrooms & fresh Cream with Truffle Oil

Beetroot Risotto with Parmesan & Beetroot Crisps

Menu E

Served starter-please choose one to make up your menu:

Starter

Avocado with Tiger Prawns & Crab bound in a light Mayonnaise

Home-made Soup of your choice

Chilled Chargrilled Asparagus spears with a light Butter Sauce

Main buffet to include

Dressed Whole Poached Salmon

North Atlantic Prawns with Tiger tails in a Marie Rose Sauce

Roast Sirloin of Beef

Breast of Chicken with Elizabeth Sauce

Honey Roasted Gammon with a Cumberland sauce

Served with the following Salads

Caesar | Italian Tomato and Basil | Wickwoods Coleslaw

Mediterranean Vegetables & Cous Cous

Carrot & Sultanas | Hot minted New Potatoes | French Bread

Dessert

Lemon Tarte with Sharp fruit Coulis served with Cream

Exotic Fresh Fruit Salad

Platter Du Fromage with Biscuits, Grapes and Celery sticks

Chocolate Cup with a Chocolate & Baileys Mousse

2010 £32.00 2011 £35.50

Menu F

Hot and Cold Buffet

No Starter

Chicken Chasseur

Beef Bourguignon

Basmati Rice

Hot New Potatoes

Baked Gammon Ham with Apricot & Apple Sauce

Whole Dressed Salmon

Vegetarian Quiche

Coleslaw

Mixed Salad with Basil

Tomato and Onion Salad

Bread Rolls

Dessert

Please choose One

Exotic Fresh Fruit Salad

Raspberry & Meringue Roulade

2010 £28.00 2011 £31.00