

Party Menu 2012

Twenty One Pounds – Three Course
Sixteen Pounds Ninety Five – Two Course

Cream of Vegetable Soup

Terrine Of Pheasant And Partridge –
Port Wine jelly And Red Onion Chutney

Crispy Belly Pork With West Coast Scallops,
Black Pudding, Pea Puree And A Red Wine Jus

Prawn Cocktail With Marie Rose Dressing

Smoked Salmon Blinis With Sour Cream,
Chives And Caviar

Simply Grilled Halibut – Pea Puree –
Handcut Chips And Tartare Sauce

Confit Roast Duck With Warm Shredded Duck –
Hoi-Sin Sauce And Pickled Cucumber Salad

Roast Sirloin Of Angus Beef –
Béarnaise Sauce And Herb Puddings

Hope Farm Slow Cooked Lamb With
Roasted Roots And Boulangere Potatoes

(v) Baby Tartlets Of Baked Artichokes
And Goats Cheese With A Warm
New Potato And Asparagus Salad

A Selection of Sweets And Pastries
Or

A Selection of Cheeses And Biscuits

Freshly Ground Coffee – Petit Fours - £2.95 Glass Of House Red/White/Rose £3.95
After Dinner Liqueur £3.50 Drinks On Arrival Sherry/Whisky/Sparkling £3.95

Drinks And Beverages Can Be Added To Your Menu If Required Please Ask For More Details