



Set Menus - Minimum of 25 people

Set Menu No. 1 £ 24.75 per person

Seasonal Soup with Croutons
Smoked Chicken Caesar Salad
Prawn & Crayfish Cocktail

~~~

Rump of Beef, Wholegrain Mustard Mash & Green Peppercorn Sauce  
Black Pudding Stuffed Chicken Leg with Bordelaise Sauce  
'5 Fish' Fishcake with Poached Egg & Hollandaise Sauce  
Wild Mushroom & Asparagus Risotto

~~~

Double Chocolate Mousse with Raspberry Sorbet
Sticky Toffee Pudding with Caramel Sauce
Fresh Fruit Salad in a Brandy Snap Basket

Set Menu No. 2 £ 25.95 per person

Chicken Liver Parfait with Pear Chutney
Asparagus & Wensleydale Cheese Tartlet
Mussel Chowder

~~~

Roasted Red Peppers, Feta Cheese & Tomato Roulade with Gazpacho  
Sauce

Loin of Lamb with Boulangere Potatoes & Parsnip Puree  
Salmon in Filo Pastry with Lime, Garlic, Ginger & Coriander, &  
Hollandaise Sauce

Steak & Red Wine Casserole with Leek Mash

~~~

Summer Pudding with Crème Fraiche
Lemon & Lime Cheesecake with Forest Fruits
Dark Chocolate Brownie with White Chocolate Sauce

Set Menu No. 3 £ 26.95 per person

Vegetarian Bathurst Salad, (Mixed Leaves, Asparagus, Cherry
Tomatoes, Peppers, Croutons, Olives & Parmesan Cheese)
Chicken, Ham Hock & black Pudding Ballontine
Avocado & Crab in a Filo Basket with Lime Dressing

~~~

Supreme of Guinea with Confit Guinea Fowl Leg Ballontine, Sweet  
Potato Puree & Madeira Jus

Salmon Fillet with Mackerel Fishcake & Bercy Sauce  
Slow Roast Belly of Pork, Apple Boulangere & Wild Mushroom &  
Cider Sauce

Goats Cheese, Tomato & Red Onion Tartlet with Pesto

~~~

Steamed Chocolate Pudding with White Chocolate Ice Cream
Tiramisu Cheesecake
Poached Pear & Raspberry Salad

Set Menu No. 4 £ 29.95 per person

Duck Liver & Pork Terrine with Sour Cherry Confit
Smoked & Cured Fish Platter with Horseradish Cream
Melon, Orange & Grapefruit Salad with Raspberry Vinaigrette

~~~

Fillet of Pork Parisienne, Strips of Ham & Mushrooms in a Sherry &  
Cream Sauce

Aubergine & Feta Cheese Gratin

Breast of Duck, Spring Onion Rosti, Beetroot Puree and Green  
Peppercorn Sauce

Fillet of Seabass with Smoked Salmon & Prawn Risotto

~~~

Lemon & Almond Macaroon with Crème Fraiche & Honey Ice Cream
White Chocolate & Amaretto Crème Brule with Shortbread Biscuit
Yorkshire Blue Cheese with Oat Cakes & Fig Chutney

Set Menu No. 5 £ 37.50 per person

Parma Ham & Artichoke Salad

Crab Cakes with Herb Risotto

Walnut, Mushroom & Stilton Tartlet

~~~

Seasonal Soup & Croutons

~~~

Tournedos Rossini (Fillet Steak with Pate Crouton & Red Wine Sauce)

Warm Sweet Pepper & Goats Cheese Salad

Monkfish Wrapped in Parma Ham with Lime Rosti & Spiced Aubergine

Corn-fed Supreme of Chicken with Asparagus Spears and Chicken

Veloute

~~~

Chocolate Torte with Raspberry Sorbet

Steamed Homemade Summer Fruit Jam Sponge with Crème Anglaise

Banoffee Ice Cream with Bananas & Caramel Sauce in a Brandy Snap

Basket

~~~

Yorkshire Blue Cheese with Oatcakes, Water Crackers & Pear Chutney