



Canapé Selection

Mini Thai Fishcakes with Sweet Chilli Dip

Smoked Salmon & Mascaponi Cheese Blinis

Miniature Croutes with Rare Fillet Beef & Horseradish Cream

Deep Fried Monkfish Bites with Dips

Tiger Tail Prawns with Dips

Quail Eggs with Celery Salt

Filo Parcels with Spinach & Cream Cheese

Tempura Battered Mixed Vegetables with a Sweet Chilli Dip

Deep Fried Whitebait with Tartar Dip

Coconut Prawns

Mushroom & Stilton Filo Knots

Deep Fried Beer Battered Mushrooms

Cocktail Sausages in Honey & Mustard

Mini Gruyere Cheese Twists with a Salsa Dip

Hot & Spicy Prawns with Lemon Mayo Dip

Melon Balls wrapped in Parma Ham

Mini Sausage & Mash



Starters Course Selection

Chef's Homemade Soup

Trio of Melon with a Fruit Coulis (V)

Classical Prawn Cocktail (V)

Chicken Liver Pate with Red Onion Chutney

Potted Mushrooms with Garlic & Cream (V)

Mushroom & Stilton Knots on a bed of Fresh Rocket (V)

Crispy Bacon & Stilton Salad served with a Port Dressing

Goats Cheese & Red Pepper Cheesecake (V)

Beef Tomato & Mozzarella Stack on a Crostini with Parma Ham & Tarragon Dizzle

Stilton & Guinness Pate with French Toast & Apple Chutney (V)

Oak Smoked Salmon, Crayfish & Prawn Parcel served on Fresh Rocket (V)

Thai Style Fishcakes with a Sweet Chilli Dipping Sauce (V)

Asparagus & Smoked Salmon with a Hollandaise Sauce

Deep Fried Breaded Camembert served with a Champagne & Cranberry Jelly

Mixed Shellfish in a Chablis Cream Sauce

Mango & Brie Parcels served with Fresh Rocket & Balsamic Drizzle (V)

Prosciutto Ham with Mozzarella, Peach & Mint Salad



Main Course Selection

Breast of Poached Chicken with Bacon Bits in a Creamy White Wine Sauce

Roasted Silverside of Beef with all the Trimmings

Classical Beer Battered Fish & Chips

Pork & Apple Sausages with Red Onion Gravy

Roasted Salmon with an Herb & Lemon Crust

Chicken Breast Wrapped in Panchetta Stuffed with a Herb Pesto

*Medallion of Beef Fillet with a Wholegrain & Red Wine Sauce ***

Goats Cheese & Cherry Tomato Encroute (V)

*Hand Tied Lamb Noisettes with Redcurrant Jus ***

Wild Mushroom Stroganoff (V)

*Fillet of Beef en Croute ***

Pork Fillet with a Calvados Cream Sauce

Brie, Hazelnuts & Cranberry Wellington (V)

Salmon Wellington with a Lemon Cream sauce

*Seared Tuna Steak with Fresh Coriander & Basil Dressing ***

*Monkfish Wrapped in Pancetta with Rosemary Butter Dressing ***

Cod Wrapped in Smoked Salmon With Herb Butter

*** Extra Cost*



Dessert Course Selection

Profiteroles with Warm Chocolate Sauce

Citrus Lemon Tart served with a Lime Crème Fraiche

Warm Chocolate Fudge Cake

Twice Baked Vanilla Cheesecake with Fruit Compote

Lemon & Lime Bavorois

Pavlova with Seasonal Fresh Fruits

Tiramisu

Fresh Fruit Summer Pudding

Homemade Shortbread Towers with Strawberries & Cream

Eton Mess – Crushed Meringue, Cream, Strawberries & Raspberries

Irish Crème Profiteroles with Toffee Sauce

Baileys & Banana Bread & Butter Pudding

Apple Strudle Finished with an Apricot Glaze

Chocolate Duo served with a Whiskey Cream

Raspberry Pannacota

Raspberry Crème Brulee

Trio of Mini Desserts (lemon tart, chocolate brownie, cheesecake)

*A Selection of Cheeses served with Biscuits & Chutneys***