

**Banqueting Dinner Menus £35.00**

**Menu-A**

Smooth chicken liver pate  
with coriander marinated vegetable & balsamic vinaigrette

Green pea soup with smoked bacon

Roasted Scottish salmon  
with a saffron & leek topping, served on crushed new potatoes & coated with a light  
seafood sauce

French apple tart with cinnamon sauce

Coffee & petits fours

**Banqueting Dinner Menus £35.00**

**Menu B**

Trio of melon  
Galia, honeydew & cantaloupe melon with tropical fruits  
accompanied by a sweet mango syrup

Vegetable broth with pesto & pearl barley

Pan fried corn fed chicken suprême  
served on potato & leek mash & complemented by a white wine cream sauce

Chocolate & rum truffle roulade accompanied by a raspberry salsa

Coffee & petits fours

**Banqueting Dinner Menus £45.00**

**Menu A**

Spiced duck terrine  
glass noodles, baby corn and sliced peppers salad with a lemon grass dressing

Organic tomato and basil soup and herb croûtons

Maize fed chicken breast  
stuffed with pancetta and mango served on creamy potato and coated with a coriander  
flavoured sauce

Strawberry charlotte  
with a crispy tulip twist and smooth fruit coulis

coffee and petits fours

**Banqueting Dinner Menus £45.00**

**Menu B**

Duck and chicken liver parfait with a lightly dressed spring onion and lamb's lettuce  
salad finished with kumquat marmalade

Tomato and bell pepper soup with cheesy croutons

Oven baked snapper fillet on a carrot, beansprout and potato cake coated with a sweet  
and sour sauce

Bailey's parfait complimented by a minted berry compôte

Coffee and petits fours

**Banqueting Dinner Menus £55.00**

**Menu A**

Fresh asparagus and artichoke salad with  
Parma ham and parmesan shavings

Dublin Bay prawn bisque with tarragon cream

Prime fillet of Scottish beef with a sun blackened tomato crust, horseradish potato cake  
and served with a beef broth jus

Selection of English and continental cheese

Strawberry and white chocolate torte with seasonal berries

Coffee and petits fours

**Banqueting Dinner Menus £55.00**

**Menu B**

Smoked salmon and trout parcel with lamb's lettuce salad and horseradish dressing

Cream of carrot and coriander soup with crispy croûtons

Rosette of lamb with a roasted Mediterranean crust served on minted potato cake and  
accompanied by a rich redcurrant sauce

Selection of English and continental cheese

Coffee and petits fours