



Banqueting Selector

Starters

Homemade chicken liver pate with caramelized red onion marmalade. Served with crusty bread
Game Terrine, with a spiced apple & sultana chutney, served with Melba toast
Ham Hock terrine, piccalilli, dressed leaves & melba toast
Warm tomato and mozzarella tart, rocket salad.
Scottish smoked salmon served with capers, lemon, and cracked black pepper & brown bread & butter.
Salmon & prawn terrine dill cream, Melba toast
Smoked haddock rarebit, on a tomato & red onion salad balsamic & basil oil.
Spicy crab cakes, dressed leaves & sweet chilli sauce.
A trio of mushrooms in a garlic & brandy Cream on toasted brioche,
Classic Prawn cocktail
Classic Caesar salad with fresh anchovies
Melon with fruit & spiced berry & vanilla compote
Deep fried halloumi cheese, with a beetroot dip
Hand Made Scotch egg, served warm with homemade chutney

Soups (Here are a sample of the most popular soups but our chefs can create any soup you may want)

Winter vegetable
Leak & potatoes
French Onion, Cheese route
Cream of Cauliflower
Minestrone
Tomato & basil
Spicy Parsnip
Sweet Potato & pepper
Roasted butternut squash & vegetable
Wild Mushroom

Main Course

Chicken

Roast breast of chicken stuffed with a garlic & herb mouse.
Breast of chicken with a wild mushroom & tarragon cream
Breast of chicken, with a tomato & basil sauce
Breast of chicken with a smoked bacon & mushroom sauce
Breast of chicken wrapped in Parma ham with port jus.

Beef

Beef braised in red wine & thyme.

Roast Sirloin of beef with Yorkshire pudding and red wine gravy

Pan fried fillet of steak with a wild mushroom & port jus.

Char grilled sirloin steak with a brandy and pink peppercorn sauce

Pork

Roast loin of pork with wild mushroom & Madeira sauce

Slow cooked loin of pork with an apple and calvados sauce

Fillet of pork wrapped in Parma ham, port jus.

Slow cooked belly of pork in cider & herbs, Black pudding croquette

Roast leg of pork, crackling, caramelized onion stuffing and apple compote

Lamb

Slow cooked shank with a rich red wine, garlic and rosemary sauce

Roast Rack of lamb with an herb crust on roasted vegetables with a red currant jus

Roast rump of lamb, port jus

Roast Leg of lamb, apricot stuffing, and red currant gravy

Fish

Poached fillet salmon with a white wine and dill sauce

Baked fillet of salmon parsley crust, roasted baby tomato, sweet pepper sauce

Baked fillet of cod Mornay

Rolled fillet of haddock, with a white wine and prawn sauce.

Fillet of seabass on crushed herb potatoes, lemon & herb butter

Soy & spring onion Marinated, Seared tuna steak,

Desserts

Desserts

Chocolate torte

Chocolate & toffee crunch

Crème brulee

Lemon Tart

Classic Black forest gateaux

Brandy snap basket filled with Eaton mess.

Vanilla cheesecake with spiced winter berry compote

Pecan & maple syrup cheesecake

Tiramisu

White & dark chocolate mouse

Summer pudding

Hot Desserts served with cream or vanilla custard.

Individual Steamed pudding

- *Ginger*
- *Tangy Lemon*
- *Traditional jam*
- *Chocolate*

Crumbles

Apple & sultana

Spiced Rhubarb

*Apple & Blackberry
Toffee Apple*

Cheese & Biscuits, served with home made apple & Real ale chutney, grapes & celery.

- *As an individual Plate*
- *As a Cheese board on the table*

Coffee & Tea

Served with chocolate Mints.

Served with chocolates & truffles