**Table D’Hôte Menu**

18 - 30 Guests, 30 + Guests Set Menu

**Starter**

Home-made Soup of the Day

Melon Fan with Fruit Coulis

Pâté & Tomato Chutney

Prawn Cocktail

**Main Course**

Chicken Breast stuffed with Cream Cheese, Asparagus and

White Wine & Brandy Sauce

Lamb Cutlets & Minted Gravy

Braised Steak Chasseur

Salmon & Hollandaise Sauce

Wild Mushroom Risotto

**Dessert**

Selection of desserts available on the day.

Tea & Coffee

£22.50 per person

**Maes Manor Hotel Pre-order Form**

**Table d’hôte Menu (18 – 30 Guests), Set Menu 30+**

**Office Use**

|  |  |
| --- | --- |
| Passed to Kitchen |  |
| Date |  |
| Signed |  |

**Party Name:**

**Number of guests:**

**Date:**

**Children’s Options**

**Starters**

|  |  |
| --- | --- |
| Soup |  |
| Melon |  |
| Pate |  |
| Prawn Cocktail |  |

|  |  |
| --- | --- |
| Linguini |  |
| Bangers & Mash |  |
| Very Wild Rice |  |
| Pizza |  |
| Chicken Nuggets |  |
| Burger |  |

**Main Course**

|  |  |
| --- | --- |
| Chicken Breast |  |
| Lamb Cutlets |  |
| Braised Steak |  |
| Salmon |  |
| Mushroom Risotto |  |

**Please note that pre - orders must be returned 1 week prior to your booking along with a £5 deposit per person to secure your booking.**

|  |
| --- |
| **Notes, Special Requests & Dietary Requirements:** |