

the
PLATINUM
Menu

PCR

CANAPES*

TERIYAKI BEEF AND LETTUCE CUPS

CITRUS CURED SEA BASS BELLINI

ROASTED GRAPE AND GOATS CHEESE TOASTS

CHICKEN, CRANBERRY AND BRIE BITES

*£11 PER PERSON

APPETISERS

SMOKED PHEASANT PATE

SERVED ON A BED OF MIXED LEAVES AND FRESH BREAD

CRAB AND ASPARAGUS SALAD

GRILLED CRAB AND ASPARAGUS SHOOTS SERVED ON MIXED LEAVES

SMOKED SALMON

POTATO NESTS WITH SMOKED SALMON AND SOUR CREAM

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MAINS

SEAFOOD PAELLA

*OCTOPUS, LOBSTER, MUSSELS, PRAWNS AND SQUID TOSSED IN PAELLA RICE
WITH A FRESH HERB, TOMATO BASED SAUCE*

MEGA GRILL

*8OZ FILLET STEAK, 2 SAUSAGES AND A FILLED CHICKEN BREAST SERVED WITH
SEASONED CHUNKY CHIPS AND A BEEF DRIPPING/PEPPERCORN SAUCE)*

CHICKEN SALAD

*PAN ROASTED CHICKEN, SQUASH AND CHARD SALAD WITH A BACON
VINAIGRETTE*

TRIO OF LAMB CHOPS

SERVED WITH A ROSEMARY CRUMB, PEA PUREE AND DAUPHINOISE POTATOE

DESSERTS

PLATTER OF ONE OF EACH OF THE FOLLOWING

FRUIT PLATTER

BERRIES, MELON AND GRAPES OR EXOTIC FRUITS OR MIXED PLATTER

SPONGE CAKE

CHOCOLATE ORANGE, PINEAPPLE UPSIDE DOWN, MADEIRA

CHEESECAKE

KEY LIME, LEMON, SUMMER FRUITS

£67 PER HEAD FOR 3 COURSES
MINIMUM BOOKING OF 8 PEOPLE