

# FUNCTION MENU ONE

Homemade French Onion Soup  
topped with a Gruyere Cheese Croute

Crispy Bacon & Mozzarella Field Mushroom

Smoked Haddock & Prawns in a Gruyere Cheese Sauce  
served in a Rosemary Treebark Bread

Duck Pate on a bed of Leaves  
with Melba toast & Piccalilli

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Scottish Topside of Roast Beef & Yorkshire Pudding

Supreme of Chicken stuffed with Mozzarella & Argyll Ham  
in a Tomato & Herb sauce

Fillet of Sea Bass En Croute in a Vermouth & Crayfish Sauce

Vegetable & Goats Cheese Wellington  
on a bed of Madeira Jus

**All served with Seasonal Vegetables & Potatoes**

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Homemade Spiced Pear Crumble & Custard

Banana & Rosemary Filo Parcel  
with a Crème de Banane Liqueur Ice Cream

Trio of Chocolate Torte & Chantilly Cream

Assorted English Cheeses & Biscuits  
with Celery Sticks, Apple & Chilli Chutney

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Coffee & Mints

**£24.50 per person**

**A discount of £2 per head will be offered if all guests  
select the same dish from each course**

# FUNCTION MENU TWO

Homemade Cream of Leek, Potato & Thyme Soup  
with Herb Croutons

Monkfish, Salmon & Pancetta Brochette  
on a bed of Leaves & drizzled with a Chilli & Mint Dressing

Smoked Duck & Smoked Chicken Salad  
on a bed of Leaves & Beetroot Salsa

Deep Fried Camembert  
on a bed of leaves & a Spiced Cranberry Sauce

Saute of Shitake & Oyster Mushrooms  
in a Garlic & Parsley Sauce, in a large Vol au Vent

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Mandarin Sorbet

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Roast Sirloin of Beef  
in a Wild Mushroom & Green Peppercorn Sauce

Supreme of Guinea Fowl  
stuffed with Pork, Caramelised Onion & Ginger  
on a bed of Orange sauce

Escalope of Veal topped with Gammon Ham & Gruyere Cheese  
finished with a Tomato & Garlic Sauce

Fillet of Salmon & Hake  
in a Saffron Sauce garnished with Smoked Mussels

Mediterranean Vegetable Filo Parcel  
on a bed of Pesto Sauce

**All served with a selection of seasonal Vegetables & Potatoes**

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Homemade Black Cherry & Apple Crumble  
served with Custard

Chocolate, Rum & Raisin Delice  
with a Baileys Chantilly Cream

Lemon & Passion Fruit Torte  
with a Galliano Liqueur Ice Cream

Spiced Orange Tart

Assorted English Cheeses & Biscuits  
with Celery Sticks, Apple & Onion Confit

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Coffee & Petit Fours

**Please note that one selection must be made from each course for all your guests**

£27.50 per person