



DINNER MENUS

MENU A

Cream of tomato and basil soup served with freshly baked bread rolls and butter

or

Scottish wild smoked salmon with North Atlantic prawns served with a fresh garnish and a dill sauce

Pan fried free range chicken fillets with a wild mushroom and Madeira sauce served with fresh seasonal vegetables and potatoes

Tropical fruit cheesecake mango coulis and fresh cream whirl

Fine selection of British cheeses

Coffee and mints

MENU B

Leek and potato soup served with freshly baked bread rolls and butter

or

Grilled Cajun salmon fillet on a bed of spiced Thai noodles with fresh lime

Roast leg of Welsh lamb flavoured with fresh rosemary served with fresh seasonal vegetables and potatoes

Rich chocolate torte served fresh cream

Fine selection of British cheeses

Coffee and mints

MENU C

Cream of cauliflower and broccoli soup served with warm bread rolls and butter

or

Crispy warm bacon and stilton Caesar salad

Roast loin of British pork with crackling fresh thyme and apple sauce served with seasonal vegetables and potatoes

Summer fruit torte with fresh cream

Fine selection of British cheeses

Coffee and mints

MENU D

Mediterranean roast vegetable soup garnished with herb croutons

or

Spicy Thai crab cakes served with coriander fresh limes and a sweet chilli sauce

Roast sirloin of prime beef with Yorkshire puddings and horseradish sauce served with roast potatoes, new potatoes and seasonal vegetables

Fresh fruit torte served with cream

Fine selection of British cheeses

Coffee and mints

The above sample menus are for illustration purposes. Please contact us to discuss your menu requirements. We can also provide "light meal" options, vegetarian and other dietary options with prior notice. See also our Traditional range of sample menus.