



## **Starter Selection**

### **Soups**

Cream of Vegetable with Herb Croutons  
Cream of Carrot and Coriander  
Tomato and Basil en Croute  
Cream of Mushroom Laced With Sherry  
Chicken and Sweetcorn Chowder

### **Cold Starters**

Trio of Melon Cocktail served with Ginger Syrup  
Smoked Salmon Coronet filled with Cream Cheese & Prawns  
Tropical Fruit Platter with a Lime Yogurt Dressing  
Ardennes Pate with Fruit Chutney & Melba Toast  
Caesar Salad Served with Croutons & Caesar Dressing

### **Hot Starters**

Pan fried Garlic Mushrooms served with a Cream Sauce  
Baked Advocado with a Bacon & Onion Sauce  
Deep fried Camenbert with a Redcurrant Coulis

## **Main Course Selection**

### **Vegetarian Dishes**

Wild Mushroom Stroganoff  
Roasted Vegetable Tartlet  
Tomato & Mushroom Pasta Bake  
Vegetable Kiev with a Leek Sauce  
Oriental Vegetable Stir Fry  
Gateaux of Mediterranean Vegetables,



### **Meat Dishes**

Roast Sirloin of Beef, Yorkshire Pudding, Roast Gravy  
Roasted Chicken Supreme in Madeira Sauce  
Rosemary Roasted Leg of Lamb  
Tenderloin of Pork wrapped in Parma Ham  
Caramelised Breast of Duck Served with a Sweet Orange Glaze

### **Fish Dishes**

Roast Fillet of Salmon served with Hollandaise Sauce  
Baked Fillet of Cod with a Mornay Sauce  
Poached Haddock with a Provencal Sauce

### **Supplementary Courses**

Selection of Canapés	£ 5.95
Sorbet Course (Lemon, Orange, Champagne)	£ 2.75
Fish Course (Poached Fillet of Plaice Veronique)	£ 3.95
Cheese Board (English Cheddar, French Brie, Stilton)	£ 4.95
Exotic Fruit Basket Display	£ 2.75

### **Desserts**

Blackcurrant and Lime Bavaroise  
Vanilla Crème Brule  
Summer Pudding served with Berry Sauce  
Chocolate Cheesecake with a White Chocolate Sauce  
Bramley Apple Pie  
Chocolate Profiteroles  
Strawberry Gateaux  
All the above desserts are served with either clotted cream, custard  
or vanilla ice cream.

