



sitting room menus...

Minimum 10 Maximum 16 Guests

10% service charge added to final account

Dishes are individually priced for you to tailor make your own menu, for the whole party.

(e.g. 16 x Soup, 16 x Roast Leg & Best End of Lamb, 16 x Cameo Desserts)

starters...

Chilled Melon Cocktail with pink grapefruit and orange salad	£6.50
Fresh Lobster Bisque with cream and brandy	£6.75
Dressed local Crab in the shell with mayonnaise and brown bread and butter	£6.75
Thai-Style Fish Cakes on a light leaf salad and a spicy cocktail dip	£6.75
Toasted Goat's Cheese on home made walnut bread with baby leaves and walnut oil vinaigrette	£6.75
Home-smoked Salmon, simply served with brown bread and butter	£7.50
A tossed leaf salad with Tiger prawns, peeled prawns and crayfish tails	£7.50
A pouch of smoked Salmon, filled with a smoked trout mousse, flavoured with sherry and brandy	£7.50
A gateau of Crab claw meat on a mango and cucumber salsa	£7.50
Home cured Gravavlax with fresh dill and mustard mayonnaise	£7.50
Marinated Jumbo Scallops with Parma ham in a fresh lime and herb dressing	£8.25
A Terrine of Lobster, Smoked Salmon and Prawns with lime and chive mayonnaise	£8.25
A platter of smoked sea-food with a mild horseradish relish	£8.25
A salad of home smoked Duck Breast with pink peppercorn dressing	£8.25

All prices include VAT and are valid until April 2008

after which they will be subject to a review.

For further help and advice, please don't hesitate to call

Mr Nick Chambers

on 01255 241212



sitting room menus...

main...

(Carved in the sitting room)

Roast rack of English Lamb on parsnip mash with a minted red wine sauce	£14.95
Roast Sirloin of Beef with Yorkshire Pudding & Burgundy Sauce	£14.95
Whole, filleted Scottish Salmon baked in puff pastry with a prawn and salmon mousseline on a dill and white wine sauce	£14.95

All served with Chef's selection of fresh market vegetables

desserts...

Brandy Snaps with brandy cream	£6.75
Wholemeal Bread and Butter Pudding	£6.75
Strawberry shortbread gateau on a strawberry liqueur sauce	£6.75
French Apple Flan with vanilla ice-cream	£6.75
A Brandy Snap Basket of fresh fruit with home-made lemon sorbet	£6.75
Classic Lemon Tart on a citrus sauce	£6.75
Dark Belgian Chocolate and mixed nut pate with a compote of kumquats	£6.75
Banana crème Brulé	£6.75
Soufflé Milanaise – individual tangy lemon mousse	£6.75
Stem Ginger and Advocaat Syllabub	£6.75
A platter of 'Cameo' Desserts, Chef's selection from the dessert menu	£6.75
White Belgian panna cotta with summer berries	£6.75
White Belgian chocolate parfait glace with dark chocolate chips on a dark chocolate sauce	£6.75

A Selection of Cheeses with grapes, apple, celery and biscuits.

If you would like a Cheese Platter as an extra course, cost is £5.95 per person

Cafetiere Coffee is complimentary



finger buffet...

Minimum 30 Guests

£19.95 per person + 10% service charge

Cold

Smoked Salmon Canapés

Stuffed Quails eggs with prawns

Savoury Éclair Buns filled with cream cheese & pineapple

Celery boats with cheese & walnuts

Chicken Liver Pâté on mini-toasts

Melon and Parma ham kebabs

Tiger prawn kebabs with mixed peppers

Home-made Parmesan Straws

Local Crabmeat tartlets

Roast Beef on French bread with horseradish cream

Hot

Cheese & Prawn Fritters

Deep-fried Tiger Prawns in filo pastry

Goujons of Sole with tartare sauce

Skewered Teriyaki Chicken breast with sesame seeds

Duck Liver & Bacon Rolls

Sausage and mash

Desserts

Brandy Snaps with whipped brandy cream

Home-made fresh fruit tartlets

Home-made Chocolate Éclairs

Coffee with cream and Petits Fours