

PRIVATE FUNCTION MENU

MENU 1

Goats Cheese, Tomato & Rocket Salad, with Balsamic Dressing

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Breast of Chicken, filled with Brie & Apricot, wrapped in Bacon
served with a White Wine Cream Sauce

Seasonal Vegetables & Potatoes

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Tropical Fruit Salad with Cointreau

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Coffee & Mints

£15.00 per person

MENU 2

Fan of Galia Melon, with Prawn Marie Rose and Crisp Salad

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Braised Minted Lamb Steak, with Rosemary Mash and Mint & Redcurrant Gravy

Seasonal Vegetables

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Caramelised Orange Brûlée

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Coffee & Mints

£17.50 per person

MENU 3

Smoked Salmon, Crayfish & Asparagus Parcel, with Salad Garnish and
Chive Crème Fraîche Dressing

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Roast Sirloin of Beef with Wild Mushroom & Meaux Mustard Gravy

Seasonal Vegetables & Potatoes

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Individual Strawberry & Champagne Cheesecake

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Coffee & Mints

£22.50 per person

A cheese course with Crackers, Celery and Grapes can be served with any of the above
menus for an additional charge of £3.50 per person.

(Private 09)