



## MENU BUILDER

Please choose 3 options from each course to create a one, two or three course menu for your event.

If there are any other dishes you would prefer, please arrange to meet with our Catering Manager who will be happy to discuss your requirements.

### STARTERS

Home-made Winter Vegetable Soup	£3.95
Home-made Tomato and Basil Soup	£3.95
Home-made Leek and Potato Soup	£3.95
Garlic Mushrooms with Crusty Bread	£4.50
Melon and Lemon Sorbet with Fruit Coulis	£3.75
Brussels Pate with Scottish Oat Cakes	£4.50
Prawn Cocktail with Bread and Butter	£4.95
Smoked Salmon with Prawn Roulade	£5.50
Chicken and Pak Choi Salad	£4.95

### MAINS - All meals served with potatoes and seasonal vegetables

Roast Beef with all the Trimmings	£10.50
Roast Loin of Pork with Apple Sauce	£10.50
Chicken Supreme with a Mushroom Sauce	£10.50
Sea Bass with Chorizo and Cherry Tomato Sauce	£12.95
Poached Salmon with a hollandaise sauce	£11.50
Lamb Shank served with Rosemary Mash and Mint Jus	£13.95
Goat Cheese and Red Onion Tart with Balsamic Glaze	£9.95
Mushroom Risotto finished with Parmesan Cheese	£9.95
Two Meat Carvery (min 30 people)	£9.00

### DESSERTS

Fresh Fruit Salad with Fresh Cream	£3.00
Apple and Cinnamon Crumble with Custard	£3.95
Sticky Toffee Pudding with Butterscotch Sauce	£4.50
Tarte au Citron with Raspberry Coulis and Raspberry Sauce	£3.75
Strawberry and Champagne Cheesecake with Fruit Compote	£4.50
Cheese and Biscuits	£5.50
Trio of Chocolate Delisse with French Cream	£4.50
Eton Mess Wild Berries with Crushed Meringue	£3.95
Vanilla Pannacotta	£3.95

### BUFFET MENU

If you prefer a buffet menu please arrange to meet with our Catering Manager who will be happy to talk you through the many options available.