

Function Menus 2010

Menu 1

Chicken liver pate with homemade chutney & Melba toast
Fan of galia melon with fruit coulis
Leek & potato soup topped with croutons

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Roast topside of Welsh beef with Yorkshire pudding & a roast
gravy
Vegetarian caramelised red onion & goat's cheese tart with a
balsamic dressing

All served with roast & new potatoes & a selection of fresh
vegetables

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Strawberry pavlova with fresh fruit sauce
Rich chocolate roulade with a coffee bean sauce
Homemade Apple pie with vanilla ice cream

£19.75pp

Menu 2

Apple, celery & tomato soup topped with croutons
Classic prawn salad topped with Marie rose sauce
Smoked salmon pate with Melba toast & a seasonal salad

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Pork loin on a bed of apple mash with a rich thyme jus
Supreme of chicken with a wild mushroom sauce
Mediterranean vegetable tart with a pesto sauce

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Summer fruit terrine with fresh cream
Rich chocolate tart with chocolate sauce
Butterscotch profiteroles with fresh cream

£20.95pp

Menu 3

Broccoli and stilton soup topped with croutons
Smoked chicken with a strawberry dressing on a seasonal salad
Fan of galia melon with a fruit sorbet

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Roast leg of lamb with caramelised red onions & a rich jus
Baked fillet of salmon with a tarragon sauce
Supreme of chicken with an asparagus & white wine sauce
Welsh cheese & leek strudel with a wholegrain mustard sauce

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Chocolate profiteroles filled with fresh cream
Lemon cheesecake with fruit coulis
Sticky toffee pudding with ice cream

£24.00pp

Buffet Menu

Make your own selection from the following dishes

5 Choices £13.50 per person

Extra Choices £1.65 per person

Selection of Quiches

BBQ Spare Ribs

Selection of Sandwiches

Salmon Goujons

Savoury Pizza Slices

Garlic Bread

Breaded Mushrooms and a Garlic Dip

Cocktail Sausages

Baby Jacket Potatoes with a Sour Cream and Chive Dip

Chicken Drumsticks

Onion Bhajis

Vegetable Samosas