

Menu A – £6 per person

Two Course Lunch

This menu includes crockery, cutlery & paper napkins but does not include waitress service.

(Choice of one Main Course & one dessert)

French Farmhouse Soup

(a thick & hearty soup with Ham, Toulouse Sausage & Beans)

Minestrone with Macaroni

Hot & Sour Thai Chicken Broth

Selection of Rolls

– oOo –

Black Forest Gateau

Prune & Almond Tart

Fresh Fruit Salad

Menu B – £8 per person

High Tea

This menu includes crockery, cutlery, paper napkins and waitress service

Selection of Wholemeal, Seeded & White Bread Sandwiches

Fillings: Cucumber, Tuna Mayonnaise, Ham, Egg & Cress, Cheese

Served with mustard & Pickle

– oOo –

Selection of Home-made Cakes served on Cake Stands

Scones with Strawberry Jam & Whipped Cream

Fresh Cream Chocolate Eclairs

Jam & Cream Horns

Assorted Cup Cakes

– oOo –

Selection of Teas & Fresh Ground Coffee

Menu C – £10 per person

Self-Service 3-course Cold Buffet

**This menu includes crockery, cutlery & napkins
(Choice of 2 Starters & 2 Desserts)**

Waitress service available at extra cost

Prawn Cocktail

Melon, Orange & Medori Cocktail

Pate & French Bread

- oOo -

**Selection of Cold Meats: Roast Beef, Ham, Roast Turkey, Salmon
with Mixed Green Salad (Lettuce, Rocket & Watercress), Potato
Salad, Coleslaw, Mixed Peppers, Cucumber, Tomato Vinaigrette,
Green Pesto & Pasta Salad, Tomato & Olive Pasta Salad**

- oOo -

Fruit Cheese Cake (Strawberry or Mixed Berry)

Mixed Fresh Fruit Pavlova

Gateau (Strawberry, Black Forest or Mandarin)

Menu D – £16.00 per person

2-Course Hot Formal Meal

This menu includes waitress service, crockery, cutlery & napkins

Roast Beef with Yorkshire Pudding & Horseradish Sauce

Roast Turkey Breast with Chipolatas wrapped in Bacon,

Sage & Onion Stuffing & Gravy

Roast Potatoes, Buttered Sprouts

Peas & Carrots

- oOo -

Christmas Pudding with Brandy Sauce

Pecan Pie with Fresh Cream

Profiteroles with Chocolate Sauce

- oOo -

Coffee & Mints

Three Course Formal Meals

Menu E – £20 per person

**This menu includes waitress service, crockery, cutlery & napkins
(Choice of two Starters, One Main course & two desserts)**

**Tomato, Apple & Celery Soup
Fresh Carrot & Coriander Soup
Melon Medori Cocktail**

- oOo -

**Roast Chicken With Chipolata Sausage wrapped in Bacon
Bread Sauce, Sage & Onion Stuffing
Spanish Chicken with Butter Beans, Chorizo Sausage & Tomatoes
Hungarian Beef Goulash with Dumplings**

**Roast Potatoes
Seasonal Vegetables**

- oOo -

**Kivi Cheesecake with Wild Berry Coulis
Charlotte Russe**

Profiteroles with Chocolate Sauce

- oOo -

Coffee with Chocolate Truffles

Menu F – £25 per person

**This menu includes waitress service, crockery, cutlery & napkins
(Choice of two Starters, One fish course, One Main
course & two desserts)**

**Ham Hock and Caper Terrine served with Piccalilli & Crusty French
Bread**

**Butternut Squash Soup with Toasted Sweetcorn
Prawn Cocktail**

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**Smoked Salmon with lemon wedges & brown bread
Fillets of Plaice Veronique**

- oOo -

**Roast Beef with Yorkshire Pudding & Horseradish Sauce
Chicken Chasseur with Mushrooms, Onions, Tomato & Tarragon
Seasonal Vegetables**

- oOo -

**Mississippi Mud Pie with Fresh Cream
Home-made Apple Pie with Custard or Fresh Cream
Mixed Berry Cheesecake**

- oOo -

Coffee with Chocolate Truffles