



SIT DOWN MENU MAIN COURSES

This menu is designed for weddings, corporate dinners & parties over 20

Fillet Of Succulent Salmon Oven Roasted & Served With A Nutmeg Infused Watercress & Crème Fraîche Sauce
Thyme & Lemon Marinated Breast Of Chicken Gently Roasted & Drizzled With A Thyme & Garlic Jus
Tender Pork Fillet Lightly Seasoned & Baked With A Mozzarella & Fresh Garden Sage Topping
Breast Chicken Stuffed With Spinach & Italian Ricotta Cheese & Served On A Bed Of Fresh Wilted Spinach Leaves
West Country Haddock, Seasoned Lightly & Cooked Golden Topped With Fresh Homemade Salsa Verde
Light Filo Tarts With Ripe Tomatoes & Fresh Torn Basil Baked In A Creamy Parmesan Filling With Our Delicate Red Pepper Sauce (V)

£12.25 per person

Breast Of Duck Oven Roasted In A Rich Apricot, Orange & Brandy Sauce
Shank Of Lamb Marinated Then Casseroled Slowly In A Red Wine, Garlic & Rosemary Sauce Until Tender
Tender Breast Chicken Stuffed With Our Own Duxelle Of Pate, Mushrooms & Onions, Wrapped In Bacon & Served With A Claret Sauce
Pork Loin Fillet Gently Roasted & Served In A Calvados & Cream Glazed Apple Sauce
Oven Roasted Salmon Fillet With A Delicate Chardonnay Wine, Prawn & Asparagus Sauce
Cod Loin With Herb Crust Baked Until Golden With A Creamy & Parmesan Sauce
Traditional Roasted Beef With Rich Meaty Gravy & Yorkshire Pudding
Chicken Filled Mozzarella & Sun Blush Tomato Wrapped In Proscuttio & Drizzled With Sun Blush Tomato Oil
Spinach & Roasted Pepper & Halloumi Filo Parcels, Baked until Golden with a Chunky Homemade Tomato Sauce (V)

£14.25 per person

Pistachio Crusted Tender Lamb Fillet Gently Oven Roasted & Served Pink With A Red Wine Jus
Duck Breast Seared Oven Roasted With Warm Homemade Sweet Tomato & Plum Chutney Style Sauce
Fillet Of Sole Stuffed With Crab, Prawns & Scallops In A Creamy Champagne & Dill Sauce
Venison Steaks, Oven Baked In Rich Red Wine With Blueberries & Red Currents
Fillet Of Beef Pan Seared & Oven Roasted Wild Mushroom & Porter & Truffle Sauce
Breast Of Chicken With A Mushroom & Shallot Duxelle, Wrapped In Parma Ham, Filo Pastry & Served With A Red Wine & Shallot Sauce
Turbot A Firm Flesh Cooked En Papillotte & Served In Orange & Chambéry Vermouth Sauce
Baby Squash, with a Mushroom & Coriander Stuffing – Gently Oven Roasted & Finished with Parmesan Shavings (V)

£17.50 per person

All dishes are served with fresh potatoes & vegetables to compliment you chosen call

This price is subject to the equipment hire & staffing requirements based on service style, venue facilities & numbers

KEY (V) = VEGETARIAN

Prices are subject to VAT @ 17.5%

All prices are correct at printing January 2008 – Subject to availability & seasonal Changes