



# SAMPLE PARTY MENU

3

£37.50\* per person



A GLASS OF BUBBLY ON ARRIVAL  
THREE BAR SNACKS ALONG WITH CHAMPAGNE RECEPTION

## STARTERS

Roasted red pepper & garlic soup *Topped with Pesto flavoured Sour Cream*

Duck Liver Foie-Gras *Served with Red Onion Marmalade and Melba Toast*

Rosette of Smoked Salmon *Filled with Prawns Marie-Rose*

Spiced Crab Cake *Served with Mango & Coriander Salsa*

Warm Goats Cheese Salad *Drizzled with Herbs & shallots Dressing*

## INTERMEDIATE COURSE

Sorbet of the day

## MAIN COURSES

Mixed Seafood Platter *Trio of Market Fresh Fish*  
*Served with Tiger Prawns, Mussels and half Lobster*

Prime Fillet of Scotch Beef *Served with Stilton & Port Sauce*

Monk Fish Wrapped in Bacon *Lemon Butter Sauce with Chives*

Our Speciality - Whole Lemon Sole *Topped with Mussels Prawns & White Wine Sauce*

Chicken Breast filled Spinach & Ricotta *Red Wine Jus*

Risotto Cake with Mushrooms & Spinach Ragout

**All main courses are served with Seasonal Vegetables & Sauté potatoes**

## DESSERTS

Home Made Tiramisu

Chocolate Fondant *Topped with Quenelle of Clotted Cream*

Fresh Fruit Salad *Served with Vanilla Ice Cream*

Trio of European Cheeses & Crackers

Filter Coffee £1.75 per person

**\*All Prices include VAT. A 10% service charge will be added to the final bill**

