

SUGGESTED DINNER MENUS

Plated Chilled Melon Fan with a Compote of Strawberries
accompanied by a Strawberry Coulis

--oOo--

Rich flavoured Watercress & Basil Soup served with Golden Croutons

--oOo--

Baked Chicken Breast stuffed with a Blue Cheese & Sun Dried Tomato
wrapped in 1,000 Leaf Pastry accompanied with a Onion & Red Wine Sauce

--oOo--

Selection of Vegetables in Season
Roasted Cocotte Potatoes

--oOo--

Plated Apricot & Pear Cobbler on Light Vanilla Sabailon infused with Rosemary

--oOo--

Coffee & Homemade Petit Fours

Rich chilled Cocktail of Pineapple, Melon & Grapefruit Marinade
in Crème de Menthe

--oOo--

Homemade Lamb Broth with Vegetables from the Garden

--oOo--

Baked Salmon Steak coated with a mild Garlic & Lime Crust
accompanied by a Cream Mushroom Sauce

--oOo--

Selection of Vegetables in Season
Peeled Minted New Potatoes

--oOo--

Pastry Tart filled with Vanilla Custard Cream topped with
Seasonal Fruits & Glazed with an Apricot Schnapps Sabailon

--oOo--

Coffee & Homemade Petit Fours

SUGGESTED DINNER MENUS

Plated mixture of Avocado & Crab bound with Pasta
on Crisp Salad Leaves with Dill & Tomato Dressing

--oOo--

Homemade Cream of Cauliflower & Walnut Soup finished with Fresh Cream

--oOo--

Boneless Chicken Fillet soaked in Lemon, Cider & Spiced Black Pepper
coated with a Cider Sauce

--oOo--

Selection of Vegetables in Season

Deep Fried Parisienne Potatoes

Buttered New Parsley Potatoes

--oOo--

Plated Tiramisu Sponge soaked in Amaretto with Mascapone Cheese,
Coffee Essence & Cream

--oOo--

Coffee & Homemade Petit Fours

Plated Smoked Fish Mousse of Haddock & Mackerel
with a garnish of Crisp Leaves & Cherry Tomatoes

--oOo--

Mild Tomato Soup finished with Fresh Tarragon & Cream

--oOo--

Poached Breast of Chicken coated with a Red Wine Sauce
garnished with Strips of Bacon, Red Onion & Fresh Coriander

--oOo--

Selection of Vegetables in Season

Baby Roast New Potatoes with Herbs

Buttered New Potatoes

--oOo--

Plated Rich Baileys Custard Cream mixed with Peaches,
Baked & Glazed with Sugar & served with a Almond Biscuit

--oOo--

Coffee & Homemade Petit Fours

SUGGESTED DINNER MENUS

Plated Soft Mozzarella Cheese on a bed of Roasted Red Pepper
& Red Onion Salad drizzled with an Olive Oil dressing

--oOo--

Homemade Cream of Mushroom Soup with Croutons

--oOo--

Roast Loin of Pork coated with a Cream Cider & Honey Sauce
garnished with Tomato stuffed with an Apricot Chutney

--oOo--

Selection of Vegetables in Season

Deep Fried Diced Sable Potatoes

Buttered New Potatoes

--oOo--

Plated Traditional Summer Pudding served with Clotted Cream

--oOo--

Coffee & Homemade Petit Fours

Tandoori Chicken on a bed of crisp Garden Salad
drizzled with a Mild Mint Yoghurt Dressing

--oOo--

Homemade Mango & Malibu Sorbet

--oOo--

Poached Salmon Steak sprinkled with Prawns
& coated with a White Wine & Prawn Sauce

--oOo--

Selection of Vegetables in Season

Buttered Peeled New Potato & Parsley

--oOo--

Rich Lemon Crème Brulee topped with Crème Fresh with a Coconut Biscuit

--oOo--

Coffee & Homemade Petit Fours

SUGGESTED DINNER MENUS

Light Smoked Fish Mousse infused with a Mild Horseradish
served with a Crisp Salad drizzled with a Rocket Dressing

--oOo--

Rich Cream of Garden Vegetables accompanied with Crisp Golden Croutons

--oOo--

Leg of Lamb roasted with Fresh Rosemary served with a Sauce of Roasted Red Onions

--oOo--

Selection of Vegetables in Season

Saute Potato Lyonnaise

Buttered Parsley New Potato

--oOo--

Plated Rich Banana Mousse served with Almond Biscuits and a Cold Butter Scotch Sauce

--oOo--

Coffee & Homemade Petit Fours

Rich Vegetable Terrine of Red Peppers, Artichokes & Asparagus Spears
served with a Tomato & Mustard Cream dressing with a Crisp Salad garnish

--oOo--

Homemade clear Spring Vegetable Soup with Fresh chopped Chives

--oOo--

Pan Fried Salmon Steak garnished with Fine Stir Fried Vegetables
accompanied with a Cream Sorrel Sauce

--oOo--

Selection of Seasonal Vegetables in Season

Buttered Minted New Potatoes

--oOo--

Warm Dark Chocolate & Orange Pudding
served with a Hot Toffee Sauce & Vanilla Ice Cream

--oOo--

Coffee & Homemade Petit Fours

SUGGESTED DINNER MENUS

Puree of Broccoli & Basil Soup finished with Cream & served with Golden Croutons
--oOo--

Homemade Lemon & Lime Sorbet
--oOo--

Roast Sirloin of Beef garnished with Sliced Peppers & Artichokes with a Madeira Sauce
--oOo--

Selection of Vegetables in Season
Braised Fondant Potatoes
Deep Fried Croquette Potatoes
--oOo--

Toffee, Apple & Pecan Nut Tart accompanied with a Vanilla Ice
--oOo--

Coffee & Homemade Petit Fours

Cream of Tomato & Sundried Tomato Soup
garnished with Fresh Basil served with Golden Croutons
--oOo--

Homemade Sorbet of Berries on a Compot of Fruits of the Forest
--oOo--

Roasted Saddle of Lamb with a Mint Stuffing
coated with a Red Wine Sauce infused with Fresh Rosemary
--oOo--

Selection of Vegetables in Season
Deep Fried Parisienne Potatoes
Butter New Potatoes
--oOo--

Chocolate & Mandarin Mousse with Cointreau & Pistachio Biscuits
--oOo--

Coffee & Homemade Petit Fours

SUGGESTED DINNER MENUS

Tomato & Buffalo Mozzarella set on a Bed of Assorted Leaves
drizzled with a Basil & Garlic Vinaigrette

--oOo--

Rich Cream of Pumpkin & Apple Soup with Walnut & Parmesan Straws

--oOo--

Pan Fried Noisettes of Lamb
accompanied with a Cream of Wild Mushroom & Mustard Sauce

--oOo--

Selection of Seasonal Vegetables
Roasted Baby New Potatoes Seasoned with Herbs
Piped Mash Potato flavoured with a Light Nutmeg

--oOo--

Millefeuilles of Fruits coated with a Kirsch Sabailon & Glazed

--oOo--

Coffee & Homemade Petit Fours

Deep Fried Garlic Mushrooms served with a Blue Cheese Dip
& a Crisp Salad Garnish

--oOo--

Homemade Cream of Leek & Roasted Sweet Potato Soup & Golden Croutons

--oOo--

Roasted Sirloin of Beef garnished with Tomatoes stuffed with Horseradish
in a Rich Wine Sauce with Wild Mushrooms, Cream & Parsley

--oOo--

Selection of Vegetables in Season
Roasted New Potatoes in Skins with Mixed Herbs

--oOo--

Plated Iced Lemon Soufflé served an Almond Biscuit

--oOo--

Coffee & Homemade Petit Fours

SUGGESTED DINNER MENUS

Plated Melon Fan accompanied with Pink Grapefruit Segments
with a Mandarin Sauce

--oOo--

Rich Homemade Leek & Potato Soup flavoured with Fresh Chives
served with Golden Herb Croutons

--oOo--

Grilled Sirloin Steak served with a Rich Herb & Tomato Sauce
garnished with Deep Fried Onion Rings

--oOo--

Selection of Vegetables in Season
Golden Fried Diced Potatoes
Buttered Parsley New Potatoes

--oOo--

Plated Lemon & Ginger Cheesecake accompanied with a Cinnamon Cream

--oOo--

Coffee & Petit Fours

Plated Puff Pastry Vol-au-Vent filled with Wild Mushroom, Ham & Prawns
in a Cream Sauce with a Salad Garnish

--oOo--

Homemade Blackcurrant Sorbet

--oOo--

Pan Fried Pork Medallions served with a Mild Green Pepper Corn Sauce
& Sliced Mushrooms & Onions

--oOo--

Selection of Vegetables in Season
Roasted Cocotte Potatoes
Marquise Potatoes

--oOo--

Plated Sweet Cider Apple Charlotte with a Rich Vanilla Sauce

--oOo--

Coffee & Homemade Petit Fours

SUGGESTED DINNER MENUS

Rich Soup of Wild Mushrooms & Artichokes served with Golden Croutons
--oOo--

Homemade Green Apple & Calvados Sorbet
--oOo--

Pan Fried Sea Bass Steak coated with Sliced Mushrooms & Prawns
served with Hollandaise Sauce
--oOo--

Selection of Seasonal Vegetables
Deep Fried Potato Croquettes
Peeled Parsley New Potatoes
--oOo--

Rich Apricot Bavarois filled with a Strawberry Sauce
accompanied with a Meringue Lid & a Compot of Fresh Strawberries
--oOo--

Coffee & Homemade Petit Fours

Plated Smoked Salmon Thimble filled with a Rich Crab Mousse
accompanied with a Crisp Salad Garnish & a Dill & Tomato Sauce served separate
--oOo--

Chilled Homemade Champagne Sorbet
--oOo--

Baked 3 Bone Rack of Lamb coated with a Mint Breadcrumb Crust
served with a Sweet Redcurrant Sauce
--oOo--

Selection of Vegetables
Baby New Potatoes Roasted in their Skins sprinkled with Herb
Marquise Potatoes
--oOo--

Plated Ice Cream Bomb coated with Glazed Meringue
accompanied with Warm Fruits of the Forest Sauce
--oOo--

Coffee & Homemade Petit Fours

SUGGESTED DINNER MENUS

Plated Hot Pastry Parcel filled with a Boursin Cheese, Leek & Mushroom
accompanied with a Rich Cream Sauce & Salad garnish

--oOo--

Rich Vodka & Lemon Sorbet

--oOo--

Baked Duck Breast coated with a Rich Orange Sauce
Garnished with Fresh Orange Segments & Fine Orange Zest

--oOo--

Selection of Vegetables in Season

Fried Sauté Potatoes

--oOo--

Plated Vanilla Cream Caramel finished with a Crunchy Praline Cream

--oOo--

Coffee & Homemade Petit Fours

Filo Pastry Faggot filled with a mixture of Prawns & Monk Fish
accompanied with a Cream Dill Sauce & Crisp Salad garnish

--oOo--

Rich French Onion Soup with a Sharp Flavoured Cheese Crouton

--oOo--

Pan Fried Duck Breast coated with a Sweet Plum & Redberry Sauce

--oOo--

Selection of Vegetables in Season

Baked Fondant Potatoes

--oOo—

Plated Rich Baked Ricotta Cheesecake served with a Caramel Sauce

--oOo--

Coffee & Homemade Petit Fours

SUGGESTED DINNER MENUS

Plated Terrine of Scotch Salmon & Smoked Salmon
accompanied by a flavoured Dill Mayonnaise & a Rocket Salad garnish
--oOo--

Clear Consommé Soup garnished with Strips of Herb Crepe
--oOo--

Medallions of Venison coated with a Sharp & Sweet Red Currant Sauce
& finished with Cream
--oOo--

Selection of Vegetables in Season
Deep Fried Diced Potatoes
--oOo--

Glazed Pineapple Rings with a Mint & Chocolate Ice,
Fresh Strawberries & a Light Caramel Sauce
--oOo--

Coffee & Homemade Petit Fours

Plated Smoked Chicken Mousse served with an Orange & Pine Nut dressing
--oOo--

Rich Homemade Mango Sorbet
--oOo--

Pan Fried Fillet of Beef topped with Fresh Asparagus Spears
coated with a Mild Grain Mustard
--oOo--

Selection of Vegetables in Season
Homemade Cheese Croquette
Buttered New Minted Potatoes
--oOo--

Plated Chocolate Bavarian Cream infused with a Pistachio Bavarian Cream
served with a Tia Maria Chocolate Sauce
--oOo--

Coffee & Homemade Petit Fours