



**Sample menu A**

**£22.95 per person**

Roll & butter

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Slices of tomato & mozzarella, drizzled with basil pesto

Fan of melon served with Parma ham

Ardennes pate with French bread & butter

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Roast turkey with traditional accompaniments

Roast pork with apple sauce & stuffing balls

Glazed gammon with a parsley sauce

(see vegetarian options available)

All served with a selection of seasonal vegetables & parmentier potatoes

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Apple pie with fresh cream or custard

Traditional English trifle

Profiteroles served with a luxurious chocolate sauce



**Sample menu B**

**£24.45 per person**

Roll & butter

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Prawn & avocado cocktail, topped with a creamy marie rose sauce

Smoked chicken breast salad with a mango salsa

Breaded mushrooms stuffed with stilton

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Breast of chicken with a garlic & mushroom sauce

Boned loin of pork with an apricot stuffing

Beef stroganoff

(strips of steak cooked with shallots, button mushrooms & sour cream)

(see vegetarian option available)

All served with a selection of seasonal vegetables & parmentier potatoes

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French apple tart with fresh cream or custard

Rich & creamy Banoffi pie with caramel & banana

Decadent chocolate torte



**Sample menu C**

**£25.95 per person**

Roll & butter

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Chicken & smoked bacon salad with leaves dressed in honey & mustard

Smoked salmon terrine on a bed of watercress

Pear, walnut & stilton salad with a balsamic dressing

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Classic French coq-au-vin  
(tender chicken with bacon, shallots, mushrooms & red wine)

Soy & honey glazed breast of duck, served with an orange & port sauce

Lamb noisettes with a garlic & herb topping, served with a redcurrant sauce

(see vegetarian option available)

All served with a selection of seasonal vegetables & parmentier potatoes

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Tangy lemon meringue pie

White & dark chocolate mousse with raspberry coulis

Fresh fruit & crème patisserie tart



### **Options available**

**A selection of cheese with biscuits, celery & grapes**

£3.00 per person

**Tea or Coffee with chocolate mints**

£1.50 per person

### **Vegetarian options**

Fantail of melon with a walnut & stilton salad

Italian stuffed courgettes with basil infused croutons

Goats cheese & baby plum tomato tartlet topped with a herb crust

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Red bean, aubergine, forest mushroom, courgette & baby onion cassoulet

Spinach & ricotta filo parcels with a tomato salsa

Mushroom lasagne with baby spinach & a Dijon flavoured white sauce

#### **Please note:**

Prices quoted are inclusive of waiting staff, linen tablecloths, crockery and cutlery

Prices quoted are exclusive of VAT and do not include costs for any portable cooking equipment, should it be required.