

Hot Meals - Several Courses

Here is an example of two menus.

Menu 1

(Make one selection from each course)

Fresh bread roll with butter.

Mini lamb koftes with salad garnish and minted yoghurt.

Prawn, avocado and rocket salad with lemon and dill dressing.

Spinach, bacon, feta and olive salad with olive oil and herb dressing.

Goats cheese and tomato tartlet served with dressed mixed leaves.

Pork tenderloin wrapped in Parma ham in an apricot and cider sauce served with a selection of fresh vegetables and new potatoes.

Braised beef stroganoff served with a selection of fresh vegetables and timbale of savoury rice.

Plump breast of chicken stuffed with brie and bacon and coated in a dijonnaise sauce served with a selection of fresh vegetables and new potatoes.

Luxury fisherman's pie - Pieces of fresh salmon, cod and mussels in a rich cream and dill sauce topped with fluffy mashed potato served with a selection of fresh vegetables and new potatoes.

Slow cooked lamb shank served in a roasted pepper and rosemary sauce with a selection of fresh vegetables, roast and buttered new potatoes.

Treacle tart served with custard.

Chocolate coated profiteroles filled with fresh cream.

Raspberry Pavlova served with fresh cream.

Chocolate fudge cake served with fresh cream.

Coffee/tea with after dinner mints can be added for an additional charge.

Menu 2

(Make one selection from each course)

Fresh bread roll with butter.

Fresh melon fan served with Parma ham.

Smoked salmon roulade served with salad garnish and toast.

Platter of Italian cured meats with Mediterranean dips.

Chicken liver & bacon salad on bed of mixed leaves with honey & mustard dressing.

Fresh salmon fillets topped with garlic and herb crust served on a lemon beurre blanc with a selection of fresh vegetables and new potatoes.

Thick slices of roasted mustard beef in a rich red wine gravy served with Yorkshire puddings and a selection of fresh vegetables and buttered new potatoes.

Lemon and rosemary flavoured chicken breast served with roasted vegetable couscous and a selection of fresh vegetables and buttered new potatoes.

Loin of pork with apple confit wrapped in filo pastry served with a selection of fresh vegetables and buttered new potatoes.

Lemon and lime rippler cheesecake with fresh cream.

Banoffi cream pie with fresh cream.

Sticky toffee pudding with caramel sauce.

Coffee/tea with after dinner mints can be added for an additional charge.