

## MENU 1

Home made farmhouse vegetable soup  
Roast breast of chicken apple sauce and seasoning  
Seasonal vegetables and potatoes  
Choice of sherry trifle or fresh fruit salad  
Coffee and mints

£15.70 Per head

## Menu 2

Creamed mushrooms on toast  
Cream of asparagus soup  
Roast turkey chipolata and seasoning  
Seasonal vegetables and potatoes  
Choice of fresh cream gateaux or seasonal fruit crumble  
Coffee and mints

£19.65 Per head

## MENU 3

Prawn cocktail  
Roast topside of beef with Yorkshire pudding  
Seasonal vegetables and potatoes  
Choice of home made cheesecake or profiteroles  
Coffee and mints

£19.35 Per head

# WEDDING CARVERY MENU

## Starters

**TRADITIONAL PRAWN COCKTAIL** a selection of Icelandic and tiger prawns served on a bed of mixed lettuce and home made marie rose sauce

**MELON FANS** served with a refreshing water melon sorbet

**THREE LITTLE GEM LEAVES** filled with a filling of smoked trout and chive mousse

**PORTABELLA MUSHROOMS** filled with garlic, thyme and cream cheese served with a crispy salad

**OVEN BAKED SALMON FILLETS** with a mussel and saffron sauce

**MURGH SAAG** diced chicken breast, spring onions, ginger, coriander and a selection of asian spices in a mild curry sauce served with vegetable rice.

**DEEP FRIED TIGER PRAWNS** in a crispy batter and served with a lemon crème fraiche dipping sauce

**LANGKAWI BEEF STIR FRY** strips of beef, marinated with soya sauce, rice vinegar and sweet basil and a combination of soft noodles

**LEMON CHICKEN PASTA PENNE** shredded chicken breast, diced bacon, onions fresh pasta penne served in a creamy cheese sauce and a combination of soft noodles

**HOME MADE FARMHOUSE VEGETABLE SOUP**

## MAIN COURSE

**SLOWLY ROASTED TOPSIDE OF BEEF** with Yorkshire pudding

**MINTED ROAST LEG OF LAMB** with red currant jelly

**ROAST TURKEY** with bacon wrapped sausage and home made cranberry sauce

**ROAST LEG OF PORK** with bramley apple sauce

### VEGETARIAN SELECTION

**MUSHROOM WELLINGTON** with oven baked puff pastry filled with sautéed mushrooms, garlic, vegetable pate, fresh herbs and a cream tarragon sauce.

**ROASTED BUTTERNUT SQUASH** filled with a selection of vegetables to include carrots onions, leeks, mixed peppers and topped with mozzarella cheese

All main courses are served with a selection of fresh vegetables and potatoes of the day and/or choose from our freshly prepared selections of salad

## SELECTION OF HOME MADE DESSERTS

FRESH GROUND COFFEE AND AFTER DINNER MINTS