

### Banqueting Menu A

#### *Salad Caprice Style*

*with Basil Dressing & Focaccia Croutons*

#### *Cream of Vegetable Soup with Parsley*

*Served with Freshly Baked Breads*

#### *Supreme of Corn-Fed Chicken*

*with Glazed Spinach, Wild Mushroom Ragout & Jus  
Gras*

#### *Deep Bake Apple Crumble*

*with Cinnamon Anglaise & Berry Compote*

*Tea/Coffee & Petit Fours*



### Banqueting Menu C

#### *Smoked Salmon Plate*

*with a Ruby Onion Dressing & a Herb Salad*

#### *Mediterranean Vegetable Soup with Parmesan*

*Served with Freshly Baked Breads*

#### *Lemon Sorbet with Ginger*

#### *Roast Sirloin of Beef*

*with Celeriac Mash & Red Onion Marmalade,  
Horseradish Compote*

#### *Pear & Almond Tart*

*with Mascarpone & Redcurrants*

*Tea/Coffee & Petit Fours*

### Banqueting Menu B

#### *Classic Caesar Salad*

*with Lardons of Bacon & Parmesan Shavings*

#### *Cream of Leek & Potato Soup*

*Served with Freshly Baked Rolls*


#### *Baked Fillet of Salmon*

*with Creamed Leeks & Baby Fennell*

#### *Baileys' Cheesecake*

*with Vanilla Crème Fraiche & Blueberry Ragout*

*Tea/Coffee & Petit Fours*



### Banqueting Menu D

#### *Classic Caesar Salad*

*with Lardons of Bacon & Parmesan Shavings*

#### *Tomato & Red Pepper Soup with Pesto*

*Served with Freshly Baked Rolls*

#### *Raspberry Sorbet with Mint*

#### *Roast Fillet of Beef*

*with Basil Mash  
& Seasonal Vegetables*

#### *Glazed Lemon Tart*

*with Blackcurrant Sorbet*

*Tea/Coffee & Petit Fours*