## TABLE SERVICE MENU

# SOUP & STARTERS

Please choose one soup & one alternative starter:

### Soup

- Country Vegetable Soup (gf)
  A medley of fresh root vegetables & herbs.
- Leek & Potato Soup (gf)
  Classic smooth blended soup, with a swirl of cream.
- Minestrone Soup (gf)
  An Italian soup of fresh vegetables, tomatoes & pasta.
- Tomato & Herb Soup (gf)
  A favourite soup served with croutons.

#### Starters

- Melon with a Fruit Sorbet (v)
  Pearls of melon with a fruit sorbet.
- Garlic Mushroom Ramekin

  Button mushrooms in a garlic & cream sauce served with garlic bread.
- Prawn & Salmon Salad (gf)
  North Atlantic prawns & salmon on a bed of leaves with a Marie Rose sauce.
- Pâté Maison

  A smooth pork liver pâté served with Cumberland sauce & oatcakes.

(v) Vegetarian | (vg) Vegan | (gf) Gluten Free | (gfo) Gluten free available upon request



## MAIN COURSE

Please choose one main course:

- Roast Silverside of Beef (gfo)
  Served with Yorkshire pudding & horseradish sauce
- Baked Loin of Ham
  Served with a Cumberland sauce
- Salmon Steak with Lemon & Herb Butter

  A baked boneless salmon fillet coated with a lemon and herb butter
- Supreme of Chicken

  A chicken breast wrapped with smoked rashers of bacon & served with a white wine sauce
- Baron of Beef Chasseur with a sauce of red wine, shallots, tomatoes, mushrooms & herbs
- Roast Turkey (gfo) with savoury stuffing, pigs in blankets & cranberry sauce
- Two Meats Carvery
  Choose from: Roast beef with horseradish sauce | Roast pork with apple sauce | Roast turkey with stuffing | Baked ham with Cumberland sauce

Vegetarian & Vegan options -all these dishes must be pre-ordered

- Spinach, Walnut & Cranberry Nutroast (vg) served with a tomato, basil & tarragon sauce
- Vegetable Curry (v)
  Courgettes, cauliflower, carrots, peppers & onions in a mild curry sauce, served with pilau rice, naan bread & mango chutney
- Spinach & Ricotta Cannelloni (v)
  Pasta tubes filled with ricotta & spinach in a rich herb tomato sauce

All dietary requests will be catered for.

(v) Vegetarian | (vg) Vegan | (gf) Gluten Free | (gfo) Gluten free available upon request



# **DESSERTS**

Please choose three desserts:

- Sticky Toffee Pudding served with caramel sauce & vanilla ice cream
- **Lemon Meringue Pie**
- Traditional Sherry Trifle
- Rasberry Meringue (gf)
- Cheesecake
  with a topping of your choice
- Chocolate & Orange Roulade (gf)
- Strawberry Gateau
- Cheese & Biscuits
- Chocolate Profiteroles

### Followed by freshly brewed coffee with mints.

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A warm welcome is assured from our staff and we look forward to discussing your requirements to help create a special and memorable event for you.

