# Banqueting Set Menus

***All menus are served with fresh coffee, tea & Belgian chocolates***

## Menu 1

***£30.00 per person***

***1A***
Home made chicken terrine with tomato and chilli chutney

Oven cooked salmon fillet, creamed cabbage and dill cream sauce

Lemon tart with berry compote

***1B***
Mozzarella, tomato and avocado salad with basil dressing

Grilled chicken supreme, oven roasted potatoes and mushroom jus

Chocolate *gâteau*

## Menu 2

***£35.00 per person***

**2A**
Smoked chicken and Mango salad

Traditional fish & chips with home fries and mushy peas

Chocolate *Duo Torte (Rich dark & white Belgium chocolate torte on a chocolate sponge base)*

**2B**
Scottish smoked salmon, red chard & baby asparagus salad

Stir fried chicken oriental style with egg fried rice

Black Forest *gâteau*

## Menu 3

***£40.00 per person***

***3A***
Caramelised red onion and goat cheese tart

Salmon teriyaki with stir fried vegetables and spring onion rice

Chocolate *truffle torte (Rich dark Belgium chocolate torte on a chocolate sponge base)*

***3B***
Smoked fish terrine with basil dressing

Grilled pork cutlets with roasted apple & cider cream sauce

Fig, plum and pistachio frangipane tart

## Menu 4

***£40.00 per person***

***4A***
Salmon roulade with caper dressing

Pan fried corn fed chicken supreme with three mushroom sauces

Tiramisu

***4B***
Seafood terrine with avocado drizzle

Pan fried halibut fillet with herbed potatoes and chive cream sauce

Strawberry cheese cake

## Menu 5

***£40.00 per person***

***5A***
Beetroot and ginger marinated salmon gravlax

Slow cooked duck leg with celeriac mash and Chinese 5 spice flavoured sauce

Apple pie with pouring cream

***5B***
Grilled asparagus on "roquette" with shaved parmesan

Oven roasted corn fed chicken supreme wrapped in bacon with roasted root vegetables and red wine sauce

Pear and almond tart

## Menu 6

***£45.00 per person***

***6A***
Chicken and duck terrine with pineapple & cracked black pepper chutney

Grilled lamb cutlets with garlic and thyme mash and red wine jus

Raspberry torte

***6B***
Smoked salmon with celeriac cream

Pan-fried Sea bass fillet with ricotta cheese mash and balsamic jus

Lemon meringue tart

## Menu 7

***£50.00 per person***

**7A**
Smoked duck breast with pineapple & chilli chutney

Braised lamb shank with root vegetables & roasted shallot sauce

Marble caramel and chocolate cheese cake

**7B**
Vine tomato, cheddar and basil tart

Grilled 10oz Scottish fillet steak cooked medium with wild mushroom and fondant potato

Mango and passion fruit delice

# Vegetarian Set Menus

## Menu 8

***£35.00 per person***

**8A**
Smooth leek and potato soup

Creamy vegetarian lasagne

Chocolate *truffle torte (Rich dark Belgium chocolate torte on a chocolate sponge base)*

**8B**
Buffalo mozzarella and tomato salad

Three cheese pasta and broccoli bake

Chocolate *Duo Torte (Rich dark & white Belgium chocolate torte on a chocolate sponge base)*

**Other vegetarian options available on request**

*Rates are fully inclusive of VAT*
*Food may contain traces of nuts*
*A 12.5% discretionary service charge will be added to all food and beverage*