

Canapés

Crab cakes with chilli dipping sauce
Mini Yorkshire puddings with beef and horseradish
Toasted herbed pitas with a delicious curry dip
Smoked salmon on bilinis with sour cream
Caramelised red onion tartlets with melting brie
Prawns with lime, lemongrass and crème fraiche
Sticky honey cocktail sausages
Duck spring rolls with a hoi sin dipping sauce

Starters

Smoked salmon terrine with rocket salad
Asparagus wrapped in parma ham
Roasted butternut Squash and sweet potato soup
Carmalised red onion and goats cheese tarts
Smoked mackerel or smoked salmon pate with melba toasts
Mini fish pies with pea soup shots
Goats cheese, parma ham and parmesan salad served with a hot dressing
Wild mushroom and garlic tarts
Pea and garlic soup

Main Courses

Local filet of beef served with creamy dauphinoise potatoes green beans and carrots in honey
Butterfly leg of lamb served with rosemary and garlic roasted new potatoes and local vegetables
Roasted salmon fillet with a crusted pecorino and pesto topping
Roast chicken thighs with saffron, hazelnuts and honey with wild rice
Roasted cod with goats cheese and sun dried tomatoes
Red or Green chicken or vegetable Thai curry served with Jasmine rice and individual naan breads
Chicken with pesto, taleggio and roasted tomatoes
Seared duck with blood orange and star anise
Haddock Mousseline parcels
Wild mushroom risotto with rocket salad
Thai salmon
Wild mushroom and garlic tarts
Moroccan spaghetti
Mushroom rarebit on brioche toast
Goats cheese and mango served on a bed of rocket

Puddings

Passion fruit roulade
Individual raspberry and pear crumbles
Lavender crème brulee
Pavlova with seasonal fruit
Warm chocolate tarts with peanut brittle
Ebony and Ivory Chocolate pots
Iced Lemon Flummery
Divine Lemon Possetts
Chocolate crunch cake with red berries
Warm individual sticky toffee puddings
Chocolate truffle cheesecake or heavenly lemon cheesecake on a ginger crust

£35.50 per head for 3 courses or £39.50 per head for 4 courses

Coffee, home-made truffles and strawberries dipped in chocolate - £5.00 per head
Local Cheese Board - £5.00 per head

If over 8 people a waitress is needed at £40 for the evening

PLEASE CHOOSE ONE COURSE EACH FOR THE WHOLE PARTY UNLESS YOU HAVE A VEGETARIAN