



SIT DOWN MEALS

Our sit down meal consist of either 1, 2 or 3 courses (a)

		Price per person		
		1C	2C	3C
Option 1	Select 1 set meal for all your guests	£13.95	£17.95	£20.95
Option 2 (b)	Offer your guests 2 choices for each course	£15.95	£19.95	£22.95
Option 3 (b)	Offer your guests 3 choices for each course	£17.95	£21.95	£24.95
Cheeseboard	Add a 3 cheeses platter, grapes & biscuits	£3.95		
Tea/Coffee	Add a serving of Tea or Coffee	£1.50		

- (a) Vegetarian and special dietary requirements can be accommodated for each course
 (b) We would required the choice/numbers for each course 1 month prior the event
 (c) £3 extra on specific dishes below

List of our most popular dishes.

Don't be shy to request something else you would like.

Starters	Main Courses	Desserts
Home made soup: select from: - Mediterranean Vegetables, - Sweet Potato, - Butternut Squash, - Carrot, Orange & Coriander, - Spinach & Coconut - Leek & Potato - Tomato & Basil	(served with seasonal vegetables and either potatoes or rice) Three meats Carvery: select from: Beef topside, Pork, Gammon, Turkey breast, Chicken, Beef Sirloin (c) or Lamb (c). + Yorkshire Pudding	Banoffee pie Chocolate Gateau Polish apple pie Bread and butter pudding Summer fruit crumble Cheesecake (various flavours)
Roulade of Smoked Salmon with Horseradish cream	Chicken supreme stuffed with Brie and spinach, wrapped in bacon and served with creamy white wine sauce	Tiramisu
Avocado and Prawn Salad	Slow braised Belly Pork with cider	Chocolate and orange cake
Pate (Chicken liver or Duck & orange) served with warm toast or crusty bread	Curry: traditional Indian or West Indian (see separate menu)	Eaton Mess
Charcuterie Platter (cold cuts & meats with olives, gherkins and specialised breads)	Coq Au Vin (Chicken stew in red wine sauce)	Blackforest Gateau
Duo fanned Melon served with raspberry coulis	Beef Bourguignon, with shallots & mushrooms	Profiteroles & chocolate sauce
	Beef & Ale Pie	Syrup sponge & custard
	Salmon and Sword fish creole	Cheese & biscuits
	Baked fillet of Cod served with a Provençale sauce	Fresh fruit salad
	Baked Salmon served with a lobster sauce and dauphinoise potatoes	