

Banqueting Menus

Menu Selection One @ 19.95 per person

Your Choice of Homemade Soup with Bread Roll & Butter

Smoked Trout, Apple & Prawn Salad

Chicken Liver, Bacon & Cognac Pate with Cumberland Sauce & Granary Toast

Sweet Fan of Melon with Raspberry Coulis & Orange Sail

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Traditional Roast Norfolk Turkey with Homemade Stuffing, Chipolata & Gravy

Slow Roasted Belly of Pork with Mirepoix of Vegetables & an Apple & Cider Jus

Norfolk Bangers & Mash with a Red Onion Gravy

Your Choice of Homemade Top Crust Pie either: Seafood or Beef & Guinness or Chicken & Ham or Winter Game

Roast Chicken filled with Stuffing wrapped in Bacon with Pan Gravy

Paupiettes of Steamed Plaice filled with Bacon & Mushrooms with a Rich Mornay Sauce

Pasta, Tomato & Vegetable Bake topped with Mozzarella

All served with Chefs Selection of Fresh, Seasonal Vegetables & Delicious Roast Potatoes

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Raspberry Pavlova

Apple & Berry Crumble with Custard

Rice Pudding with an Apple & Clove Scented Compôte

Sherry & Maraschino Cherry Trifle

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Coffee & Chocolate Mints

Banqueting Menus

Menu Selection Two @ £21.95 per person

Traditional Prawn Cocktail, served on a Chiffonade of Iceberg Lettuce

Creamy Garlic & Chive Mushrooms with Crisp Croutons & Mixed Leaves

Caramelized Onion & Goats Cheese Tartlette with Fresh Watercress

Duet of Melon with Port Syrup & Strawberries

~oOo~

Traditional Roast Beef with Yorkshire Pudding & Pan Gravy

Baked Salmon Fillet, napped with Prawn & Crab Sauce

Narborough Trout Fillets with New Potatoes, Nut Brown Butter & Almonds

Slow Roast Leg of Duckling with Creamy Mash & an Orange & Brandy Sauce

Chestnut & Mushroom Pie

All served with Chefs Selection of Fresh, Seasonal Vegetables & Delicious Roast Potatoes

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Seasonal Strawberries with Clotted Cream

Chocolate Profiteroles

Banoffee Cream Pie

Fresh Fruit Meringue Vacherin

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Coffee & Chocolate Mints

Banqueting Menus

Menu Selection Three @ £23.95 per person

Your Choice of Homemade Soup with Bread Roll & Butter

Smoked Duck, Prosciutto & Chive Potato Salad

Crayfish & Saffron Cream Tartlette with Warm Buttered Spinach

Smoked Salmon & Prawn Tian with Crisp Leaves & Lime Wedges

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Baked Sea Bass finished with a Creamy Leek & Bacon Sauce

Slow Braised Lamb Shank on Creamy Mash, Minted Red Wine & Onion Gravy

'Stilton Beef' Strips of tender Steak in a Cream, Brandy & Stilton Sauce

Sauté Loin of Pork finished with a Cream & Wild Mushroom Sauce

Steamed Corn Fed Chicken served on Vegetable Ratatouille

Roasted Vegetable stuffed Cous Cous Peppers 'Provencale'

All served with Chefs Selection of Fresh, Seasonal Vegetables & Delicious Roast Potatoes

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Lemon Meringue Pie

Bakewell Tart with Seasonal Fruits

Fresh Fruit Salad with Ice Cream

Your Choice of Cheesecake either:

Bailey's Cream – Lemon & Kiwi Fruit – Chocolate & Orange

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Coffee & Chocolate Mints