

Roast Dinner Menu

£8.95 one-course ~ £11.95 two-course ~ £14.95 three-course

Starters

Chef's Homemade Soup served with Crusty bread
Garlic Mushrooms in a Creamy Sauce served with Crusty bread
Traditional Prawn Cocktail simply served with Wholemeal Bread & Butter

Selection of Meats

- Silverside of Beef
- Roast Norfolk Turkey
- Roast Shoulder of Pork

All served with the seasonal vegetables & potatoes.

Selection of Desserts

Chocolate Fudge Cake
Chef's Homemade Fruit Cheesecake
Mixed Ice-Cream

House Choice Menu

£14.95 per head for three-courses

*~ Please choose **Three options** from Each Section to Tailor-Make Your Preferred Menu ~
~ We can then create menus & give your guests a choice at the event – no need to pre-order ~*

Selection of Starters

Chef's Homemade Soup served with Crusty bread
Garlic Mushrooms in a Creamy Sauce served with Crusty bread
Homemade Thai Fishcakes laced with sweet chilli sauce
Chef's Smooth Chicken Liver Pate served with Hot Toast

Selection of Main Dishes

Homemade Steak & Ale Pie
Homemade Steak & Kidney Pudding
Chef's Homemade Lasagne
Homemade Cheese & Onion Pie
Poached Salmon Fillet with new potatoes
Chicken Tikka Massala served with rice
Breaded Scampi with homemade Tartar Sauce
Butterflied Chicken Fillet with Garlic & Lemon
Mexican Chilli Con Carne served with rice
Roast Silverside of Beef with Yorkshire Pudding
Wild Mushroom & Asparagus Risotto

Selection of Desserts

Chocolate Fudge Cake
Chef's Homemade Fruit Cheesecake
Mixed Ice-Cream
Fresh Fruit Salad
Homemade Jam Roly Poly
Sticky Toffee Pudding

Special Sit-Down Menu

£22.00 per head for three-courses

~ Three from Each Section to Tailor-Make Your Preferred Menu ~

Selection of Starters

Homemade Soup of Your Choice
Button Mushrooms in a Port & Stilton sauce
Smoked Salmon Parcel filled with Prawn Marie-Rose
Cured Parma Ham Roquette Salad with a Balsamic Reduction
Grilled Goats Cheese with rose pine kernels & seasonal greens
Chicken Liver & Brandy Pate along with warm toast

Selection of Main Dishes

Roast Rib-Eye of Beef in a Red Wine Sauce
Roast Loin of English Pork in Whole-Grain Mustard sauce
Salmon Fillet in a Lime & Chive cream with pink pepper corn garnish
Oven Baked Cod Fillet wrapped in Parma Ham with tomato & basil sauce
Supreme of Chicken wrapped in Bacon with a Port Wine sauce
Supreme of Chicken in a Wild Mushroom sauce
Beef Bourguignon with Herb Dumplings
Vegetable Bourguignon with Herb Dumplings (v)
Butternut Squash & Spinach Risotto finished with Goats Cheese (v)

Selection of Desserts

Homemade Sherry Trifle
Homemade Chantilly cream Profiteroles with a Warm Chocolate sauce
Strawberries and Cream served in a Brandy Snap Basket
Chocolate Fudge Cake with Chocolate Sauce
Chef's Fresh Fruit Cheesecake
Vanilla Pod Ice-Cream with Fudge sauce
Whiskey & Honey Ice-Cream

Rose & Crown Menu Deluxe

£34.00 per head for three-courses

~ Three From Each Section to Tailor-Make Your Preferred Menu ~

Selection of Starters

Cream of Asparagus Soup
Flaked Smoked Mackerel Fish Cakes
Tiger Prawns in a Garlic & White Wine sauce
Roast Carrot, Orange & Ginger Soup topped with chive crème fraiche
Portobello Mushrooms filled with Stilton
Baby Piquillo Peppers stuffed with buffalo mozzarella & fresh basil

Selection of Main Dishes

Venison Wellington encased in pastry with Mushroom Duxelle & Port jus
Roast Fillet of Angus Beef stacked on an oat potato rosti with wild mushroom sauce
Rack of English Lamb served with roast sweet shallot, button mushrooms and minted jus
Supreme of Chicken stuffed with Asparagus drizzled with citrus cream
Loin of English Pork with sage stuffing & a rich Calvados cream
Poached Salmon Fillet served in a watercress cream & crevette garnish
Poach Halibut on wilted Spinach served with mornay sauce & diced picueto garnish
Roast Vegetables & Pasta Tubes with Garlic & Oregano tossed in tomato napoli

Selection of Desserts

Crème Brulee with homemade shortbread
Belgian chocolate cup with a rich chantilly cream
Mango & passion fruit Deice with a soft fruit coulis
Dark Chocolate truffle tart with morello cherries
Hazelnut tart & fresh cream
Sticky toffee pudding with Italian banana ice-cream and toffee sauce