

Formal Dining Example Menu

Starters

Mushrooms

In a creamy garlic and white wine sauce served on Bruschetta.

King Prawns

Tail on with a crisp salad garnish and lemon mayonnaise dip.

Crab or Smoked Mackerel Pate

Served with crostini, pickles or chutney.

Warm Bruschetta

Roasted vine tomatoes with Italian herbs & goats cheese.

Seasonal Soup

Lightly spiced cream of pumpkin or roasted butternut squash with red pepper. Served with fresh crusty bread and real butter.

Main Courses

Pan fried breast of chicken

With mushrooms in a creamy white wine and garlic sauce served with braised rice and garlic and herbed bread.

Beef Bourginion

Tender fall apart chunks of beef simmered in a rich red wine gravy with bacon, carrots and onions and mushrooms served with either fresh crusty bread OR rosemary and garlic roasted potatoes

Poached salmon salad

Crisp Iceberg, succulent cucumber pieces, fragrant cherry tomatoes, delicately diced red onion green pepper, topped with a citrus poached salmon fillet with a light zesty citrus dressing accompanied by fresh herbed baby new potatoes

Thai Roasted Vegetable & Chickpea Curry

Served with fragrant basmati rice Poppadum pickles and dips