

## Desserts\*

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**Cheesecake**

9



**Double Chocolate Fudge Cake**

## Salads

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**Coleslaw**

8



**FRENCH SALAD**

## Indian specialties

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**Onion Bhaji**

10

## Main Course

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**Red Lentil and Vegetable Ragu**



**Sweet Potato, Spinach and Goats Cheese Pithivier**

\$21.2



**Corn Fed Chicken Supreme**

\$22.5



**Belton Estate Venison Casserole**

\$23.9



**Slow Braised Shank of Lamb**

\$22.5

## Soup

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**French Onion Soup**

9  
\$6.6

## Baguette

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**Ham**

## Indische Suppen

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**Tomato Soup**

9

## To Begin

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**Duck, Fig and Pistachio Nut Parfait**

\$8.6



**Chargrilled Vegetable Terrine**

\$7.3



**Brioche and Almond Wrapped Brie Wedge**

\$6.6



**Home Cured Salmon Gravdax**

\$7.9



**Smoked Mackerel Fishcake**

\$7.9

## To Finish

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**Dark Chocolate and Grand Marnier Terrine**

\$9.2



**Warm Toffee Apple and Blackberry Crumble**

\$7.9



**Lemon Pastry Tart**

\$7.9



**Warm Pear and Frangipane Tartlet**

\$8.6



**Colston Bassett Stilton and Applewood Smoked Cheddar**

\$9.2

## Meat, Fish, and Vegan Mains

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**Chargrilled Pork Cutlet**

\$22.5

## Sushi\*

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**Avocado sushi**

## Coffee\*

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**Coffee**

## Dinner Menu A

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**Farmhouse Vegetable and Pearl Barley**



**Spinach and Vegetable Wellington Tomato Coulis**



**Individual Homemade Seafood Pie**



**Braised Blade of Beef Horseradish Mash Pan Gravy**



**Seared Chicken Supreme Gratin Potato Button Onion and Bacon Red Wine Sauce**



**Fanned Honeydew Melon Soft Berry Compote**

## **Dinner Menu B**

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**Cream of Broccoli and Stilton Soup**



**Chicken and SunDried Tomato Terrine**



**Warm Goats Cheese and Red Onion Tart**



**Mediterranean Vegetable and Apricot Tagine Citrus Cous Cous**



**Stuffed Chicken Breast Filled**



**Baked Salmon Fillet Parsley Crushed New Potatoes Spinach Cream**



**Braised Shank of Lamb Bubble and Squeak Potato Rosemary Glaze**

## Finger Buffet Menu

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**Roasted Vegetable Brochettes**



**Selection of Wraps Open and Closed Sandwiches**



**Stoke Rochford Sausage Rolls**



**Tandoori Chicken Skewers Mint Yoghurt**



**Cheese and Seed Twists**



**Local Pork Pie Chunky Pickle**



**Crispy Cod Nuggets Homemade Tartare**



**Humous and Vegetable Sticks**



**Sticky BarBQue Ribs**



**Crispy Squid Rings Chilli and Spring Onion Aioli Dip**



**Smoked Salmon Cream Cheese Tarts**



**Tomato Bruschetta Pesto Oil**



**Mini Vegetable Tarts**

## **Fork Buffet 1 #1**

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**Honey and Mustard Glazed Ham**



**Minted Melon and Tomato Salad**



**Assorted Vegetable Quiches and Terrines**



**Tandoori Chicken Rice Salad**



**Decorated Breast of Lincolnshire Turkey**



**Cream of Wild Mushroom and Garlic Soup**



**Shavings of Ogen Melon and Parma Ham**

## **Fork Buffet 1 #2**

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**Decorated Fillet of Scotch Salmon**



**Mushroom Provençale**



**Meringue Nest Filled**



**Cream of Leek and Shropshire Blue Cheese Soup**

## **Afternoon Tea Parties**

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**Afternoon Tea Parties**

## **Traditional Sunday Carvery**

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**Traditional Sunday Carvery**

## **A Traditional British Treat Just**

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**A Traditional British Treat Just**

**\$26.5**



## Uncategorized

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**Lemon Gateau**



**Sticky Toffee Pudding**

9



**Cheese and Biscuits**



**Fresh Fruit Salad**



**Chicken Liver Pâté**



**Fruits of the Forest Cheesecake**



**Apple and Berry Crumble**



**White Chocolate and Raspberry Cheesecake**



**Lemon Meringue Pie**



**MARINATED CHICKEN WINGS**



**Lamb Koftas**



**Roast Sirloin of Beef**



**Classic Waldorf Salad**



**Buttered New Potatoes**



**Normandy Apple Tart**



**Fillet of Beef Stroganoff**



**Mediterranean King Prawns**



**?Carrot**



**Baby New Potatoes**



**Chocolate and Grand Marnier Mousse**



**Trio of Ice Creams**

\$9.2



**Braised Blade of Beef**



**Smoke Salmon**



**Ham Hock Terrine**



**Roast Loin of Pork**



**Pan Fried Fillets of Sea Bass**

\$26.5