

# 2008 corporate package menu

please select one starter / one main course / one dessert

## **starters**

roasted vine tomato soup  
Parsnip and leek soup  
Smooth liver pate with cranberry and orange  
Warm garlic mushroom tartlet  
Trio of salmon stack  
Goats cheese ,spinach and red onion tart  
Melon and strawberry salad

## **Mains**

Traditional roast beef and Yorkshire puddings  
Butter roast turkey ,stuffing and sauce  
Chicken filled with spinach farce and mustard sauce  
Salmon en croute and parsley sauce  
Steak pie bound in rich ale sauce  
Lamb shank with pomme puree and root vegetable gravy  
Roasted vegetable and brie tartlet

## **Desserts**

Apple crumble with custard sauce  
White chocolate and strawberry cheesecake  
Slow baked lime and lemon tart  
Sticky toffee pudding with custard sauce  
Traditional trifle  
Caramel chocolate truffle

Includes coffee and mints

**2 course @ £11**

**3 course @ £15**

# Hot buffet menu

How it works: pick 3 dishes from the list below

Steak and ale pie  
Beef lasagne  
Chicken fricassee  
Beef and mushrooms in red wine sauce  
Macaroni cheese  
Plaice goujons  
Chicken and leek pasta bake  
Lamb stew and dumplings  
Thai fishcakes and chilli dip  
Spinach and aubergine pasta bake

These all come with:

- Selection of 5 salads
- roasted new potatoes
- basket of warm Mediterranean breads
- vegetable rice
- dessert platter
- coffee and mints

**£15.00 per person**

( add a starter £3.95 to your package per person)