

THREE COURSE MENU

CHOOSE ONE OPTION FROM EACH COURSE. FULL WAITRESS SERVICE.
SERVED IN OUR CHANNEL OR VICTORIAN RESTAURANTS

SILVER MENU

STARTER

Fan of seasonal melon

drizzled with fruit compote

Chicken liver pâté

served with a red onion chutney

Prawn cocktail

served on a bed of salad with a seafood mayonnaise

Farmhouse vegetable soup

served with a bread roll and butter

MAIN

Roast beef and Yorkshire pudding

served with red wine gravy and horseradish sauce

Traditional roast supreme of chicken

served with sage and onion stuffing

Roast leg of pork

served with sage and onion stuffing

Chicken chasseur

chicken portions served with a traditional chasseur sauce, mushrooms and tomato sauce

Pan fried supreme of chicken

served in a white wine, tarragon and cream sauce

Haddock fillet

steamed with a white wine and prawn sauce

VEGETARIAN OPTION

Sautéed mushroom and sweet pepper

served on a bed of boiled rice

DESSERT

Strawberry meringue

meringue nest topped with fresh strawberries and lightly whisked cream

Cream filled profiteroles

drizzled with a rich chocolate sauce

Hot apple crumble

served with pouring cream

Chef's homemade baileys cheesecake

served with a chocolate mint

Gateaux

served with cream

AFTER DINNER

Tea, coffee and mints

£27.95 Per Person

GOLD MENU

STARTER

Beef, tomato and mozzarella salad

drizzled with olive oil and black pepper, served on a bed of rocket leaves

Smooth chicken liver pâté

served with a red onion chutney

Luxury prawn cocktail

Atlantic prawns served on a bed of mixed salad, seafood mayonnaise, garnished with a king prawn and salad

Smoked salmon pasta

on a bed of light pasta with cream, served with slices of smoked salmon and lumpfish

Carrot and coriander or tomato

and roast pepper soup

with a bread roll and butter

MAIN

Pan fried supreme of chicken

served in a white wine, cream and asparagus sauce

Medallions of beef sirloin

served with a creamy mushrooms and black pepper sauce

Roast loin of pork

with apple and chestnut stuffing, served in slices with a light jus

Poached fillet of salmon

served on a bed of sauté cabbage, melted dill and butter quenelle

Plaice fillet

steamed and served with a white wine, prawn and mussel sauce

VEGETARIAN OPTIONS

Mediterranean vegetable wellington

OR

Garlic baked vegetables and pasta

in dijon mustard sauce

DESSERT

Fresh fruit tartlets

Luxury gateaux

served with cream

(Inclusive of all desserts from the silver menu)

AFTER DINNER

Tea, coffee and mints

£31.00 Per Person

BUFFET MENU

GRAND BUFFET ONE

Self-service menu. Served in our Channel Restaurant or Neptune Function Room

SELECT 2 DISHES FROM THE LIST BELOW

- ❖ **Thai green curry**
chunks of delicious chicken served in coconut and light spicy sauce
- ❖ **Beef bourguignon**
strips of braised beef with Spanish onions cooked in a red wine sauce
- ❖ **Chicken curry**
chicken pieces cooked in a mild curry sauce
- ❖ **Beef stroganoff**
strips of beef sautéed with onions and mushrooms and cooked in a sour cream sauce
- ❖ **Lasagne**
mince beef with layers of pasta, tomato sauce and topped with cheese
- ❖ **Chilli con carne**
mince beef cooked in a traditional chilli and kidney bean sauce

SELECT 3 DISHES FROM THE LIST BELOW

- ❖ **Vegetable chow mein**
- ❖ **Egg fried rice**
- ❖ **Boiled rice**
- ❖ **Seasonal vegetables**
- ❖ **Bombay potatoes**
- ❖ **Chunky chips**
- ❖ **Jacket potatoes**
- ❖ **Vegetarian options**

SELECT ONE FROM THE LIST BELOW

These must be pre-ordered

- ❖ **Courgette and red onion tart**
- ❖ **Vegetable curry and rice**
- ❖ **Vegetable Wellington**
- ❖ **Tossed salad bowl**
with vinaigrette dressing

£19.95 Per Person

GRAND BUFFET TWO

Hot & Cold Buffet – Served on a Selection of Serving Platters – Any Venue

- ❖ **Assorted seafood platter**
peppered smoked mackerel, fresh prawns, mussels and flaked salmon
- ❖ **Assorted cold vegetable sticks**
served with accompanying dips
- ❖ **Vol-au-vent**
served with assorted fillings
- ❖ **Assorted canapés and pastries**
- ❖ **Assorted dim sum**
- ❖ **Chicken wings marinated in spices**
- ❖ **Spicy potato wedges**
- ❖ **Variety of hot goujons**
- ❖ **Assorted bread rolls and butter**
- ❖ **Vegetarian pastry puffs, mini courgettes and red onion tarts**

£19.95 Per Person

GRAND BUFFET THREE

Hot & Cold Buffet – Served on a selection of mirrors & serving platters. All meats carved by our Chef

- ❖ **Melon and fresh fruit**
- ❖ **Dressed salmon**
decorated with cool cucumber and garnished with king prawns
- ❖ **Chicken breast**
dressed and garnished
- ❖ **A selection of hot meats**
carved to order – roast beef and honey glazed ham
- ❖ **Assortment of mixed salads**
mixed green and tomato salad, coleslaw, rice salad, grated carrot and raisins
- ❖ **A selection of pastries**
meat and vegetarian
- ❖ **Bread rolls and butter**
- ❖ **Assortments of sweets**
including profiteroles and chocolate sauce

£25.50 Per Person

EVENING BUFFET MENU

MENU ONE & TWO

Menu 1 – Select 2 wraps and 2 light bites
£10.95 per person

Menu 2 – Select 3 wraps and 3 light bites
£12.95 per person

- ❖ **Tortilla wraps**
with lettuce, spring onion and diced tomato

FILLED WITH ONE OF THE FOLLOWING CHOICES;

- ❖ **Roast chicken Caesar**
Chunky chopped egg mayonnaise
Tuna and sweetcorn
Honey roast ham and tomato
Brie and grapes
Cheddar cheese and chutney
Light bites
Plaice goujons and tartar sauce
Homemade sausage rolls
Mini burgers and onions
Vegetable spring rolls

MENU THREE

Served on platters in any of our venues

- ❖ Assorted cocktails sandwiches
- ❖ Mini sausage rolls
- ❖ Mini scotch eggs
- ❖ Crisps

£5.50 Per Person

MENU FOUR

- ❖ Assorted cocktail sandwiches
- ❖ Vol-au-vents
with assorted fillings
- ❖ Assorted dim sum
meat and vegetable
- ❖ Mini sausage rolls

£7.99 Per Person