

CELEBRATION LUNCH MENU

*ideal for family gatherings, birthday lunches and anniversaries
for a minimum of 20 guests.*

The price of the menu includes:

- The hire of one of our elegant function rooms
- Personalised menus
- Personalised table plan
- A designated manager to look after you on the day
- White linen napkins
- Candles
- Use of the hotel's extensive car park
- Children under 12 are charged at £12.00

Create your own menu from our recommended selection.

Please choose two starters (one soup and one starter), two main courses (plus one vegetarian option if required) and two puddings. Tea/coffee and mints are also included

The order for the starters and puddings will be taken on the day from your guests, but we do require exact numbers for the main courses (including the number of children's portions) 10 days before the event. This is the number you will be invoiced for.

We would also be happy to discuss any requirements you may have for canapés, drinks on arrival and with the meal.

A deposit of £300.00 will secure the booking and this is non refundable in the event of cancellation. This deposit will be deducted from the final invoice on the day.

CELEBRATION LUNCH MENU

£ 19.95 per person

Please choose 1 soup and 1 starter to create your first course

Homemade soup

choose from:

Cream of vegetable Parsnip and Apple
Leek and potato Tomato and Basil

Starters

Fan of melon with seasonal berries
served with a compote of crushed pineapple and Malibu

A platter of prawn apple and celery on dressed leaves
with a lemon and lime crème fraîche

Mushrooms in a creamy white wine sauce
topped with pine nuts and a puff pastry leaf

A warm salad of cherry tomatoes, smoked bacon and feta cheese
on a bed of leaves

Seafood terrine with a red pepper coulis

Please choose 2 plus a vegetarian option to create your main course

Roast sirloin of local beef
with a plump Yorkshire pudding and claret gravy

Crackling Roast loin of pork
in a sticky cider, apricot and apple sauce

Roast leg of lamb
with a blackberry sauce flavoured with port
or
with a plump Yorkshire pudding and pan gravy

Breast of chicken in a chasseur sauce

Fillet of haddock
with a creamy white wine sauce topped with prawns

Yorkshire Ham studded with cloves
with a mushroom and sweet sherry sauce

Baked fillet of Salmon
with a white wine and grape sauce topped with a herb crumble

Leek, mushroom and sweet corn pancake
with a creamy cheese sauce

Nut loaf with a cranberry relish

Mushroom and cashew nut stroganoff in a filo basket

Red onion, grape and goats cheese tart
with a warm cranberry relish

served with a selection of fresh vegetables and potatoes
-ooOOoo-

Please choose 2 to create your dessert course

Mixed berry pavlova with a fruit coulis

Sticky toffee pudding with toffee sauce and creamy custard

Cream filled profiteroles drizzled with chocolate sauce

Apple, cinnamon and sultana crumble with creamy custard

Apricot bread and butter pudding with cream

Fresh fruit salad with pouring cream

Lime and lemon ginger crunch
Chocolate truffle torte with orange sauce

A platter of cheeses with celery, grapes and nuts
-ooOOoo-

Tea /Coffee and mints

Additional options

Canapés on arrival £4.50/Cheese as an additional course £5.25