

# PRIVATE DINNER PARTIES

## Set Menus

Our set menus can be tailored to suit your individual needs or dietary requirements, please ask for details

Fan of Melon with seasonal fruit  
Supreme of Chicken with Asparagus  
New minted potatoes & seasonal vegetables  
vegetables  
Deep filled apple pie & cream  
sauce  
Coffee & mints            £19.95

Cream of Vegetable Soup  
Roast Beef & Yorkshire pudding  
Roast potatoes & seasonal

Chocolate Profiteroles & choc

Coffee & mints            £20.95

Prawn Cocktail  
Stuffed loin of Pork with apple sauce  
Roast potatoes & seasonal  
veg  
Fresh Fruit Salad & cream  
Coffee & Mints            £21.95

Avocado & Prawn salad  
Poached Salmon with hollandaise  
Minted new potatoes & seasonal

Cheesecake  
Coffee & mints            £22.95

Avocado, Tomato & Mozzarella salad  
Rack of Lamb  
Roasted potatoes with thyme and seasonal vegetables  
Lemon Cheesecake  
Coffee and mints            £22.95

## Ideas for Main Meals

### Starters

Tomato & Mozzarella Salad  
Traditional Prawn Cocktail  
Chefs Soup of the day  
Melon with seasonal fruits  
Greek salad with pitta bread  
Smoked salmon with dill sauce  
Honeydew melon with Parma Ham

### Vegetarian

Mushroom & Spinach Pancakes  
Vegetable Tikka Masala  
Stir Fried Vegetables, sweet sour sauce  
Broccoli & cream cheese bake  
Tortellini Ricotta  
Provencale Nut Wellington

### Main

Fillet of Salmon en croute  
Saddle of Lamb  
Duckling with Blackberries  
Minted Lamb chops

### Dessert

Oven Baked Apple Strudel  
Tiramisu  
Cherries Jubilee  
Gateaus  
Cheeses & Biscuits  
Brandy snap basket with fruits  
Chocolate Fountain  
Fruit kebabs.

### Fish

Fillet of Sole  
Fillet of Plaice