

## Seated Menus

The following menus are suitable for a seated meal. Costs are based on a minimum chargeable number of 80 guests and include exclusive use of the Orangery, Garden Room and 9-acre gardens for the time period agreed with the Events Office. Bespoke quotations, for smaller events, can be provided on request.

Please choose 1 starter, 1 main and 1 dessert. If the chosen starter and main are not suitable for vegetarians, please also select a vegetarian option. All desserts are suitable for vegetarians. If choices are made from different price bands, then please contact the Events Office for a quotation.

Alternatively, if you would like to offer your guests a choice menu (up to 3 starters, 3 mains and 3 desserts from any Menu Selection A - D), again, we will be happy to provide a bespoke quotation.

Guests' menu choices need to be advised to the Events Office prior to the event date.

If you would like a different menu put together according to a particular food preference or budget, again, we will be happy to ask our caterer for a bespoke menu and/or quotation (minimum menu price £39.45 + VAT).

### Menu Selection A - £39.45 + VAT per person

#### Starters

- Crispy Romaine Lettuce with Croutons, Crispy Pancetta & Caesar Dressing
- Homemade Cream of Leek & Potato Soup with Herb Croutons (V)
- Trio of Pâté with Caramelised Red Onion Chutney & Melba Toast
- Classic Prawn Cocktail with a Marie Rose Sauce
- Marinated Poached Salmon on a Crispy Fennel, Red Onion & Orange Salad with a Mango & Citrus Dressing (G\F)
- Roasted Mediterranean Vegetable & Goat's Cheese Tartlet with Mixed Cress & Balsamic Glaze (V)

#### Mains

- Seared Breast of Chicken with a Champagne & Tarragon Cream, served with Rosemary & Garlic Roasted New Potatoes (G\F)
- Roast Sirloin of Beef with a Red Wine & Thyme Jus served with Roast Potatoes (G\F)
- Herb Crusted Salmon on Crushed Basil & Olive New Potatoes
- Pan Fried Sea Bass Fillet served on Leek Mash with a Spicy Tomato Sauce (G\F)
- Wild Mushroom Risotto with Roasted Butternut Squash & Asparagus (V)
- Parcels of Filo Filled with Roasted Mediterranean Vegetables, Basil & Mozzarella, served on a Spicy Salsa (V)

All Dishes are served with a Selection of Seasonal Vegetables

#### Desserts

- Vanilla & Pineapple Cheesecake with Summer Fruit Coulis (V)
- Poached Pears in Red Wine with Chocolate Sauce (V & G\F)
- Lemon Tart with Chantilly Cream (V)
- Blackcurrant Alaska with Mixed Summer Berries & Strawberry Coulis (V)
- Profiteroles with a Dark Chocolate Sauce (V)

Coffee or Tea and Mints

## **Menu Selection B - £41.15 + VAT per person**

### **Starters**

- Pearls of Melon & Pineapple with Strawberry Granita (V & G\F)
- Woodland Mushroom Soup with Basil Pesto & Herb Croutons (V)
- Tomato, Mozzarella & Basil Galette with Mixed Cress & Balsamic Glaze (V & G\F)
- Marinated Roasted Vegetables on a Roquette Salad with Tomato Dressing (V & G/F)
- Minted Pea & Ham Risotto
- Seasonal Fan of Melon with a Panache of Summer Fruits (V & G/F)

### **Mains**

- Sesame Crusted Baked Salmon in toasted Sesame Seed Crumb served with Tomato Sweet Pepper and White Bean Ragout
- Roasted Chicken Breast Stuffed with Spring Onion & herb Sausage with a Basil & Red Wine Jus
- Roast Loin of Pork with a Cider, Mustard & Thyme Sauce
- Roast Norfolk Turkey with Sage & Onion Stuffing, Pork Chipolata and Turkey Jus
- Baked Half Aubergine with a Spicy Arabic Pilau Rice scented with Cinnamon and Cumin (V & G/F)
- Mushroom & Brie Wellington served with a Capsicum & Pepper Sauce (V)

All Dishes are served with a Selection of Seasonal Vegetables

### **Desserts**

- Dark Chocolate Tart with Vanilla Pod Ice Cream & Marinated Grittone Cherries (V)
- Sticky Toffee Roulade with a warm Caramel Sauce (V)
- Tropical Fruit Salad with Cointreau-laced Syrup and Fresh Cream (V & G\F)
- Vanilla Panna Cotta with Mixed Berry Compote (V & G/F)
- Eton Mess (Crushed Meringue mixed with Mixed Berries & Cream) (V & G/F)

Coffee or Tea and Mints

## **Menu Selection C - £42.85 + VAT per person**

### **Starters**

- Roasted Vine Tomato Soup laced with Pesto (V)
- Oven Baked Fillet of Red Mullet served on Salad of Celeriac, Carrot & Spring Onion bound in Crème Fraîche & Wholegrain Mustard surrounded by Sweet & Sour Oil (G/F)
- Vine Tomato & Mozzarella Salad with Focaccia & Prosciutto Crisps drizzled with Pesto Dressing (V)
- Smoked Salmon & Prawn Timbale on a bed of Mixed Leaves (G/F)
- Smoked Chicken Salad on a bed of Mixed Leaved with Walnut Dressing (G/F)
- Roasted Portobello Mushrooms with Goat's Cheese Stuffing (V)

### **Mains**

- Supreme of Corn-fed Chicken filled with Thyme Stuffing with Pancetta served on crushed New Potatoes with Crème Fraîche & Red Wine Sauce
- Confit of Pork Belly with Apple and Shallot Compote served with Garlic & Thyme infused Fondant Potato & Braised Red Cabbage surrounded by Rich Pan Gravy
- Rump of Lamb with Pea Mint & Potato Cake with Carrot Purée & Port Sauce
- Roast Rib Eye of Beef with Yorkshire Puddings, Creamed Horseradish & Rich Gravy
- Seared Fillet of Bream on a Warm Onion & New Potato Salad
- Gruyere, Olive & Herb Baked Tomatoes (Beef Tomatoes stuffed with Mediterranean Herbs, Breadcrumbs & Pine Kernels and topped with Gruyere Cheese) (V)
- Tomato & Courgette Tarte Tatin with Baked Goats' Cheese (V)

All Dishes are served with a Selection of Seasonal Vegetables

### **Desserts**

- Lemon Coconut Tart served with Vanilla Ice Cream & Raspberry Vodka Shot (V)
- Raspberry Crème Brûlée served with Vodka Raspberry Shot & Shortbread Biscuits (V)
- Vanilla Panna Cotta with Minestrone of Fruits laced with White Wine Syrup (V & G/F)
- Lemon Posset topped with Crushed Raspberries and served with a Shortcake Biscuit (V)
- Trio of Chocolate Mousse (layered White, Dark & Milk Chocolate Mousse) served in a Glass (V & G/F)

Coffee or Tea and Mints

## **Menu Selection D - £45.60 + VAT per person**

### **Starters**

- Home Smoked Scottish Salmon with New Potato & Spring Onion Timbale laced with Crème Fraîche & Roasted Vine Tomato Dressing (G\F)
- Chorizo-stuffed Quail wrapped in Parma Ham served on Caramelised Onion Chutney
- Duck Liver Pâté with Kentish Wine Pear Chutney
- Lancashire Cheese Tart with Apple & Fig Chutney, Beetroot Syrup (V)
- Asparagus & Parma Ham, Roasted Vine Tomatoes with a Basil & Black Pepper Hollandaise
- Salmon, Sole & Scallop Terrine with Watercress Mayonnaise
- Roquefort, Pear & Roquette Salad with Rosemary & Thyme Oil (V)

## **Mains**

- Rosemary Garlic Marinated Chicken Breast stuffed with Aubergine Caviar served with Red Pepper & Basil Risotto & a Tomato Fondue (G/F)
- Slow Cooked Rump of Lamb with a Red Wine & Port Jus
- Beef Wellington with Caramelised Shallots served with a Mushroom & Thyme Sauce
- Roast Breast of Gressingham Duck set on Thyme Couscous with Lemon Glazed Carrots with a Black Cherry & Cassis Sauce
- Roast Loin of Cod on a bed of Smoked Salmon & Savoy Cabbage with a Lemon Butter Sauce
- Feuillette of Kentish Mushroom & Asparagus with a Vermouth & Tarragon Cream (V)
- Nest of Roasted Balsamic Vegetables with Aromatic Wild Rice (V)

All Dishes are served with a Selection of Seasonal Vegetables

## **Desserts**

- Pear & Apple Crumble with Clotted Cream Ice Cream (V)
- Glazed Lemon Tart with Mixed Berries and Vanilla Cream (V)
- Dark Chocolate Fondant with Crème Anglaise (V)
- Tarte Tatin (Caramelised Apple Baked in The Oven with a Puff Pastry Top) (V)
- Individual Raspberry Pavlovas with Summer Fruit Coulis & Chocolate Straw (V & G\F)

Coffee or Tea and Mints

## **Supplementary Courses**

The following additional courses are available, if required, at the supplements indicated:

Sorbet - Champagne, Mango, Blackcurrant, Raspberry, Lemon with Zest, or Orange (all V & G/F) @ £4.90 + VAT per person.

Soups - Mushroom & Madeira, Roasted Tomato & Basil, Cream of Asparagus, Leek & Potato, Spicy Tomato, Lentil & Red Pepper or Minestrone (all V & G/F), Chicken Consommé (G/F) @ £4.90 + VAT per person.

Cheese and Biscuits (British and/or Continental Selection), served with grapes, celery and chutneys. One board served per table, with a selection of biscuits and French stick @ £4.90 + VAT per person.

V = suitable for vegetarians, G/F = suitable for gluten-free.

Special dietary requirements can usually be catered for, provided that prior notice is given. Please note, however, that we are unable to guarantee food will not contain traces of nuts or other allergens.

Prices are valid from 1 April 2015 to 31 March 2016, and are exclusive of VAT