

Choose from the Menus below. For larger groups requiring buffet service, please call or e-mail for prices.

Menu A

Smoked salmon rolls filled with crème fraiche, lime & prawns served with a leafy salad and lemon wedges.

Sautéed Gressingham duck breast seasoned in Chinese five spices in a rich hoi sin sauce served with minted new potatoes and lightly buttered herb vegetables.

Grilled peaches with amaretti biscuits, amaretto & ice cream

Menu B

Chestnut mushrooms in a rich creamy garlic and stilton sauce, served with salad garni on ciabatta and topped with beer battered Northumbrian black pudding.

New York chicken breast, stuffed with mozzarella cheese, pesto and rocket leaf, wrapped in parma ham served with a selection of fresh vegetables and a Cajun sauce.

Saffron poached pears with a chocolate mousse

Menu C

Sautéed Thai scallops with a orange butter sauce served with fresh mint sprigs & wholemeal bread.

Pork fillet marinated in garlic, rosemary, thyme and Dijon mustard served on a bed of apple mash with fresh vegetables and a blueberry jalapeno sauce.

Strawberry pannacotta.

Menu D

Beer battered asparagus with a lemon herb dipping dressing & crusty bread.

Lobster Thermidor, sautéed fresh lobster in butter with mushrooms, chives, and finished with creamy white wine sauce, mixture is placed back into the lobster shell, topped with mild cheddar cheese and baked served with fresh vegetables and new potatoes.