

A typical banquet for up to 100 people

Canapés

Blini topped with smoked salmon and cream cheese

Crostini of sliced duck with plum chutney

Mini warm baked potato filled with blue cheese (V)

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Choice of starters...

Smoked Salmon Terrine

with crunchy toast and a mixed leaf salad dressed in light dill oil

or

Warm Leek and Onion Tartlet

with a Cherry Tomato Salad and Balsamic Reduction

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Choice of mains...

Slow Braised Lamb Shank

with a Mint and Redcurrant Jus, set on a Quenelle of Creamy Mashed Potato and accompanied by a Barrelled Roast Potato

or

Roasted Pork Loin with an Apricot and Herb Farce

with Creamy Mashed Potato and Barrelled Roast Potato

All main courses are accompanied by buttered baton carrots, green beans, creamed leeks and petite pois

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Choice of desserts...

Raspberry Queen of Puddings

or

Lemon Tart with a Fruit Coulis and Crème Fraîche

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Cheese Board

A selection of English and Continental Cheese served with celery sticks, grapes and an array of biscuits

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Coffee and Chocolates