

CELEBRATION LUNCH MENU 2017

Available Sunday to Friday

****Saturdays may be available with an additional Room hire charge**

Ideal for Wedding anniversaries, family gatherings and birthday lunches

Organiser

- Final numbers and pre-orders are needed **14 days** prior to your Event.
- Choices for special diets and children (half portions) must also be identified.
- This is the number you will be invoiced for.
- You may want to consider canapés, drinks on arrival and wine with the meal

To confirm your booking

- A deposit of £300.00 will secure the booking or £150.00 for parties of 30 or less.
- We are sorry, but Deposits are non- refundable and non-transferable in the event of cancellation. You may want to consider Insurance protection
- Your deposit will be deducted from the final invoice on the day.

The price of the menu **£24** per person inclusive of

- Three courses and coffee
- Private Room hire until 4pm **
- Children's meals £13 per child
- Personalised table plan
- White linen table cloths and napkins
- Candles
- Use of the hotel's extensive car park
- Use of the terrace and Hotel gardens
- Special accommodation rates for guest wishing to stay overnight

Organiser please design your own menu by choosing

One soup and one starter Two main courses One dessert and one hot pudding

Homemade soup

Cream of vegetable

Cream of Mushroom

Leek and potato

Tomato and Basil

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Starters

Fan of melon with fruit coulis

Prawn and apple cocktail Marie- Rose sauce

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

A warm salad of cherry tomatoes, smoked bacon and feta cheese

Salmon and haddock fishcake lemon crème fraiche

Main Courses

Slow Roasted Topside of Beef served with Yorkshire pudding

Crackling roast loin of pork apple and apricot sauce

Breast of chicken mushroom, onion, tomato and red wine sauce

Roast breast of chicken with Yorkshire pudding roast gravy

Fillet of haddock creamy white wine sauce topped with prawns

Baked fillet of salmon grape and white wine cream sauce

Mushroom and cashew nut stroganoff in a filo basket

Red onion, grape and goats cheese tart warm cranberry relish

Roasted nut loaf with a redcurrant flavoured gravy

Desserts and Hot puddings

Fruit crumble creamy custard

Orange cheesecake chocolate sauce

Individual Pavlova filled with cream topped with mixed berry compote

Chocolate Brownie with Chantilly cream

Sticky toffee pudding toffee sauce and custard

Chocolate cup filled with Forest berry Eton mess fruit coulis

Apricot bread & butter pudding creamy custard

Cheese platter *celery, grapes and nuts*

Coffee or Tea chocolate mints