

LADIES' FESTIVAL BANQUET MENUS

(You should choose one dish from each of the courses below)

STARTERS

A Chilled Rose of Cantaloupe Melon filled with Fresh Strawberries finished with a Mango Coulis
Chef's Homemade Chicken Liver and Brandy Pate accompanied with a Cumberland Jelly and Melba Toast
Avocado Pear, Orange and Crayfish Salad drizzled with a Chervil Dressing
and set in Crispy Iceberg Lettuce Leaves.

A Tropical Cocktail of Mango, Pineapple, Paw Paw and Kiwi Fruit topped
with Strawberries soaked in Sweetened Brandy

Plump Atlantic Prawns and Fresh Salmon set on Mixed Salad Leaves enhanced with a Marie Rose Sauce
Succulent Smoked Chicken Caesar Salad with Garlic Croutons

A Light Smoked Trout and Smoked Mackerel Terrine served with a Gooseberry and White Wine Compote

SOUP

Tomato and Basil; Butternut Squash and Red Lentil; Celery and Stilton; Leek and Sweet Potato; Cauliflower
and Tarragon; Country Vegetable; Minestrone with Parmesan Cheese;
Watercress and Brie; Carrot and Coriander; Cockie Leekie

FISH COURSE – OPTIONAL EXTRA (£6 PER PERSON)

Pan fried Tuna, Coriander and Lime Fishcake served with a Pernod and Dill Crème Fraiche

Diamonds of Fresh Salmon coated in Natural Breadcrumbs served with a
Champagne & Watercress Cream Sauce

Baked Rainbow Trout brushed with Red Pesto served with a Basil Dressing

Delice of Cornish Hake topped with Cheddar and Parsley Crust finished with a Tomato & Garlic Sauce

An Array of Mixed Seafood bound in a Cheese Sauce served in a Scallop Shell piped with Mashed Potato

SORBET

Blackcurrant; Lime; Lemon; Mango; Passion Fruit; Pink Champagne

MAIN COURSE

Roast Scottish Beef served with Yorkshire Pudding, Horseradish Sauce and Roast Gravy

Roast Loin of English Pork served with a Bramley Apple Sauce, Savoury Stuffing and Rich Jus

Roast Breast of Norfolk Turkey accompanied with a Chestnut and Sausage Meat Stuffing,
Bacon Roll, Cranberry Sauce and Roast Gravy

Roast Leg of English Lamb served with a Redcurrant Tartlet, Mint Sauce and Roast Gravy

Pan Fried Savoury Crusted Veal Escalope enriched with a Masala and Tarragon Cream Sauce

Baked Supreme of Fresh Local Chicken enhanced with a Wild Mushroom and Brandy Sauce

Pan fried Turkey Escalope coated in Natural Breadcrumbs served with a Red Onion and Cherry Tomato Salsa

DESSERTS

Choux Pastry Swans filled with a Strawberry Cream laid on
a Pool of Chocolate Sauce

Homemade Raspberry and Mint Cheesecake

Peach and Vanilla Meringue Nests

Tiramisu with a Caramel and Coffee Syrup

Strawberry and Champagne Panacotta

Fresh Fruit Salad

Hot Black Cherries with Kirsch and Dairy Vanilla Ice Cream

CHEESE COURSE – OPTIONAL EXTRA (£3.00 PER PERSON)

A Selection of English and Continental Cheeses served with Celery, Grapes and Crackers

Coffee and Mints