

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

- Choice of Freshly Made Soups:
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
- Irish Cream and Dark Chocolate Torte
- Strawberry and Champagne Panacotta
- Fresh Fruit Salad
- Hot Black Cherries with Kirsch and Dairy Vanilla Ice Cream

CHEESE COURSE – OPTIONAL EXTRA (£3 per person)

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

Coffee and Mints

PACKAGE PRICES

These are per person per weekend and include VAT at 20%

2012/2013

January	£99.00
February	£99.00
March	£112.00
April	£112.00
May	£112.00
June	£120.00
September	£120.00
October	£120.00
November	£112.00
December	£112.00

Saturday Night Only (max.5 rooms) £80.00

Banquet Only £40.00

Extra Nights –see our Tariff

Children under 5 years of age sharing a room with 2 adults free of charge, over 5 years of age sharing a room with 2 adults £20 per head. Breakfast is included for all children and a menu for dinner is available at £7.50 per child.

Sunday Lunch is available as an optional extra at a reduced price of £12.00 per person

Making a Booking

We will hold a date on a provisional basis for 4 weeks. We then require a non-refundable deposit of £300 (in the event of cancellation)

Final numbers and Payment

These are required one month prior to the weekend.

INCLUDED IN THE PRICE

- Complimentary overnight stay for President and his Lady and Festival Secretary to discuss arrangements for the weekend - timing subject to Hotel availability.
- 4 Course Table d'Hote dinner on Friday evening
- Disco for your entertainment
- Full Traditional English Breakfast on Saturday Morning
- President's Reception at 6.30pm with photographer if required
- 6 course Festival Banquet
- Coloured Napkins
- Table Plan and place cards
- Duo to play music for dancing
- Full Traditional English Breakfast on Sunday morning before departure.

Optional Extras

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| • Ladies' Gifts | Prices on request |
| • Printed Menus | Prices on request |
| • Flower arrangements for the tables | From £14 per table |
| • Presentation Bouquets | From £30 per bouquet |
| • Drinks Reception prior to Banquet | Prices on request |
| • Toastmaster | Prices on request |

Normally extra costs are divided by the number of guests attending and added to the price of the weekend.