



Sample Winter Menus

Cold Starters

Pressed Ham Hock Terrine

With baby leaf salad and toasted brioche

Prawn Cocktail Tian

Topped with cucumber salad and baby leaves

Chicken Liver Parfait

Served with toasted brioche fingers

Poached Salmon Tian

On cucumber ribbons topped with chive mayonnaise

Buckwheat Pancakes with Smoked Salmon

With watercress salad and dill mayonnaise

Caesar Salad Tartlet - V

Parmesan pastry tartlet filled with chicken Caesar salad and drizzled with herb oil and topped with parmesan shavings

Prawn and Smoked Salmon Roulade

On watercress leaves with a chive and zesty lime mayonnaise

Beetroot Salmon Gravlax

On a celeriac and fennel remoulade
Topped with chervil

Baked Red Pepper and Spinach Roulade - V

Filled with cream cheese and rocket leaves with a sweet chilli dressing

Winter Menu

Warm Starters

Curried Parsnip Soup - V

With a swirl of cream and chopped chives

Wild Mushroom Tart - V

With sherry cream and watercress salad

Red Onion Tartlet with Goats' Cheese - V

On a bed of red chard leaves with herb oil

Carrot and Coriander Soup - V

With soured cream and chopped coriander

Twice Baked Lincolnshire Poacher Soufflé - V

Served with a shot glass of spicy tomato chutney

Baked Smoked Haddock Pots

In double cream with chives and served with sliced baguettes

Roasted Tomato Soup - V

Served with long parmesan cheese straws
and topped with deep fried basil leaves

Baked Haddock Rarebit

On a tomato salad with chopped chives

Baked Figs with Goats' Cheese and Pancetta - V

On baby leaves with fresh thyme

Winter Menu

Main Courses

Nottinghamshire Farmhouse Sausages

With sweet potato and parsley mash, served with a little pot of braised balsamic red cabbage, drizzled with a reduced port sauce

Salmon en Croûte

Served with gillette potato on wilted spinach, drizzled with a reduced cream and chive sauce with crushed peas

Slow Roasted Shank of Lamb

With a celeriac and cabbage mash with roasted parsnips drizzled with a rosemary jus

Wild and Field Mushroom Parcel - V

Served on curly kale with a reduced cream and chive sauce with white wine

Traditional Roast Turkey

Served with a kebab of chipolata sausages wrapped in sweet cured bacon with roasted shallots with shredded sprouts, served with traditional roasted potatoes in sea salt with pan gravy

Slow Roasted Belly of Pork

With shards of crispy crackling and served with a green cabbage mash
With a cider, apple and thyme jus

Baked Aubergine - V

Filled with wilted spinach topped with a reduced tomato and roasted hazelnut sauce with parmesan wafers on a slow roasted fondant potato

Fillet of Beef en Croûte

With chicken liver parfait and wild mushrooms with spinach, on a ring of Gillette potato with a port and thyme reduction

Breast of Duck

With a plum and ginger sauce,
served with dauphinoise potato on wilted spinach

Breast of Roasted Guinea Fowl

On a bed of potato and pancetta gratin with spinach and a quince and port reduction

Caramelised Tenderloin of Pork

With baked apples in cider and a spring green mash with grainy mustard, drizzled with a quince sauce

Roasted Pumpkin Basket - V

Open filo basket filled with roasted pumpkin risotto with sage, on curly kale with slow roasted tomato and vegetable broth

Winter Menu

Puddings

Sherry Trifle

Vanilla sponge with crème Anglaise with whipped cream and chocolate swirls

Rich Chocolate Torte

With clotted cream and a chocolate swirl

Banoffe Pavlova

With caramelised banana and drizzled with toffee sauce

Baked Apples

Sprinkled with cinnamon crumble and served with crème Anglaise

Bramble Crumble

Served with warm crème Anglaise and raspberry ripple ice cream

Vanilla Panna Cotta

With warm cassis berries with fresh thyme

Hot Chocolate Fondant Pudding

Served with a ginger snap basket of vanilla pod ice cream with a chocolate swirl

Baked Lemon Cheesecake

With soft berry compote and served with a swirl of caramel

Warm Pear and Chocolate Tart

Served with clotted cream and chocolate sauce

Ginger, Orange and Caramel Trifle

Garnished with shards of caramel

White and Dark Chocolate Soufflé

Served with blackberry compote and sugared chocolate shortcake biscuits

Assiette of Warm Puddings

Treacle sponge, chocolate fondant pudding and bramble crumble, served with a shot glass of vanilla pod ice cream

Sample Evening Menus

Cheese Board

A selection of English and French Cheeses with seedless grapes - **V** -

Served with

Curled Celery, Rosemary Nuts and Parmesan Cheese Straws

Assorted Cheese Biscuits, Assorted Bread, English Butter

English Apples

Spicy Tomato Chutney

Chickpea Houmous

Large Honey and Mustard Glazed Ham

English Mustard

French Sticks

Chicken Liver Parfait

Mini Meals

Fish & Chip Cones

Little Beefburgers

Chicken & Chips

Lamb Pittas

Bacon and Sausage Butties

Tempura Vegetables - **V** -

Hog Roast (minimum 100 guests)

Whole Pig

Served with

Crackling

Chipolata Sausages

Apple Sauce Stuffing

Vegetarian Option - **V** -

White & Brown Rolls

Simple Bowl Supper

Chilli Con Carne with Rice

Thai Green Chicken Curry with Rice

Beef Goulash

Ratatouille - **V** -

Spinach Risotto - **V** -

Pie & Peas

BBQ

Homemade Burgers

Homemade Sausages

Marinated Breast of Chicken

Lamb Skewers, Prawn Skewers

Vegetable Skewers - **V** -

Spaghetti Coleslaw, Tomato Salad, Baby Leaf with Cos - **V** -

Granary Rolls, Wholemeal Rolls and White Rolls