

### **Set Menus**

For custom dishes, or dishes that aren't shown on any of our sample menus, please feel free to get in touch to discuss your requirements.

### **Set Menus**

#### **Option A**

Cream of Asparagus Soup - Served with Croutons.

Chicken Breast D'Orsay - With Bacon and Mushroom in a Tasty White Sauce.

Home Made Apple & Blackberry Pie or Crumble With Cream or Custard.

#### **Option B**

Hors D'oeuvres platter - (Prawns, Smoked Salmon, Peppered Mackerel and Egg Mayonnaise with a Salad Garnish).

Mediterranean Lamb Steaks With Aubergine, Tomatoes, Courgettes and Multicoloured Peppers.

Rich Chocolate Mousse.

#### **Option C**

Tomato, Avocado, Mozzarella & Basil.

Homemade Steak & Guinness Pie.

Chocolate and Almond Meringue Gateau.

#### **Option D**

Egg Mayonnaise with Smoked Salmon.

Breast of Chicken Roulade Stuffed with Spinach and Red Pepper in a Creamy Stilton Sauce.

Summer Pudding served with cream.

#### **Option E**

Crispy Pancetta, Avocado, Quails Eggs and roasted Pine Nut Salad.

Tipsy Chicken - Breast of Chicken with Apricot and Brandy Sauce.

Apricot Shortcake.

#### **Option F**

Chicken Caesar Salad.

Fillet of Salmon with Leek and Prawn Sauce.

Fresh Cream and Fruit Pavlova with Raspberry Coulis.

#### **Option G**

Prawn, Mango and Crispy Pancetta on a bed of Mixed Leaves.

Normandy Pork - stuffed Loin of Pork with Apples and Creamy Cider Sauce.

Apricot Shortcake.

#### **Option H**

Salad Nicoise.

Sliced Fillet of Beef Dubarry.

Tangy Orange and Lemon St Clements Souffle.