

Lunch Menu Selector

Available to Delegates on
inclusive rates.

Please select one main course
and one starter or dessert.
Supplement for third course –
£6.50 per delegate.

STARTERS

Gravadlax, Red Onion Marmalade
and Parmesan Shavings

Smoked Haddock and Leek Soup
with Croûtons

French Onion Soup with
Goat's Cheese Croûton

Parfait of Chicken Livers with
Toasted Brioche and Chutney

Ashdown Terrine of Pork and Chicken
with Fine Leaves and Chutney

Smoked Mackerel Mousse with a
Lemon Dressing and Melba Toast

Vegetarian Alternatives

Quail Egg and Pine Nut Salad

Crumbed Goat's Cheese
with Cranberry Dressing

MAIN COURSES

Rump of Lamb with Apricot Chutney
Scented Creamed Potatoes and Roast
Vegetables

Suprême of Chicken filled
with a Cheese Mousse with a
Red Pepper Sauce and Aubergine
and Potato Gâteau

Braised Duck Leg, Orange Risotto
Cake and Wilted Spinach

Fillet of Salmon with
Crushed New Potatoes and
Green Vegetables

Suprême and Confit Leg of
Guinea Fowl with Fondant Potato
and Red Pepper Tart

Pork Cutlet with Creamed Potatoes
and Stir-fried Vegetables in Sweet
Chilli Dressing

Vegetarian Alternatives

Mozzarella, Tomato and
Pastry Tart

Mushroom Risotto with
Parmesan Wafers

DESSERTS

Baked Toffee and
Pecan Cheesecake

Orange Crème Brûlée
with Orange Confit

Sharp Lemon Meringue Pie
with Raspberry Juices

Apple and Sultana Strudels
with Vanilla Sauce

Rice Pudding Parfait
with Lemon Chutney

Presentation Buffet Menus

COLD DISHES

Display of Home Baked Ham
and Terrines with Chutneys
Basket of Freshly Baked Breads
Display of Seafood with
Tiger Prawn 'Fountain' and
Dressed Salmon Ice Carving

HOT DISHES

Braised Lamb with Garlic and
Herb Baked Potatoes
Salmon and Dill Soufflé
with Seafood Dressing
Tartlets of Goats Cheese
with Mediterranean Vegetables
Traditional Roast Sirloin
Carved by our Chefs in the Room
Rice and Marinated Vegetable Pilaf
Roast Potatoes and Parsnips
Roast Tomato and Thyme

SALADS

Pasta, Fresh Tuna
and Fine Bean Salad
Marinated Vegetables
with Semi Dried Tomatoes
Finest Leaves dressed with
Grain Mustard and Honey
Roast Tomato and Thyme

DESSERTS

Selection of the Finest Cheeses
with Breads and Biscuits
Fresh Berry Tart
with Grand Marnier Cream
Traditional Bakewell Tart
with Vanilla Sauce
Sherry Trifle
Display of Profiteroles

COFFEE

Coffee or Tea with Chocolates

**A Buffet worthy of the camera, a display by our chefs of artistic and innovative delights
dressed with ice and fruit.**

£69.00 per person

A minimum of 80 and 120 maximum guests are required for this menu