

THREE COURSE MENU

CHOOSE ONE OPTION FROM EACH COURSE. FULL WAITRESS SERVICE.

SERVED IN OUR CHANNEL OR VICTORIAN RESTAURANTS

SILVER MENU

Starter

Fan of Seasonal Melon *Drizzled with fruit compote*

Chicken Liver Pate *Served with a red onion Chutney*

Prawn Cocktail *served on a bed of salad with a seafood
mayonnaise lemon*

Farmhouse Vegetable Soup *Served with a bread roll &
butter*

Main

Roast Beef & Yorkshire Pudding *Served with red wine
gravy & horseradish sauce*

Traditional Roast Supreme of Chicken *Served with sage &
onion stuffing*

Roast Leg of Pork *Served with sage & onion stuffing*

Chicken Chasseur *Chicken portions served with a
traditional Chasseur sauce, mushrooms & tomato sauce*

Pan Fried Supreme of Chicken *Served in a white wine,
tarragon & cream sauce*

Haddock Fillet *Steamed with a white wine & prawn sauce*

Vegetarian Option *Sautéed mushroom & sweet pepper
Served on a bed of boiled rice*

Dessert

Strawberry Meringue *Meringue nest topped with fresh
strawberries & lightly whisked cream*

Cream Filled Profiteroles *Drizzled with a rich chocolate
Sauce*

Hot Apple Crumble *Served with pouring cream*

Chefs Homemade Baileys Cheesecake *Served with a
chocolate mint*

Gateaux *Served with cream*

After Dinner Tea, Coffee & Mints

GOLD MENU

Starter

Beef, Tomato & Mozzarella Salad *Drizzled with olive oil &
black pepper, served on a bed of rocket leaves*

Smooth Chicken Liver Pate *Served with red onion
chutney*

Luxury Prawn Cocktail *Atlantic prawns served on a bed of
mixed salad & seafood mayonnaise, Garnished with a king
prawn & salad*

Smoked Salmon Pasta *A bed of light pasta & cream served
with slices smoked salmon & lumpfish*

Carrot & Coriander or Tomato & Roast Pepper Soup *Served
with a bread roll & butter*

Main

Pan Fried Supreme of Chicken *Served in a white wine, cream
& asparagus sauce*

Medallions of Beef Sirloin *Served with a creamy mushrooms
& black pepper sauce*

Roast Loin of Pork *With apple & chestnut stuffing, served in
slices with a light jus*

Poached Fillet of Salmon *Served on a bed of sauté cabbage,
melted dill & butter quenelle*

Plaice Fillet *Steamed & served with a white wine, prawn &
mussel sauce*

Vegetarian Options – *Mediterranean Vegetable Wellington
or Garlic Baked Vegetables & Pasta in Dijon Mustard sauce*

Dessert

Fresh Fruit Tartlets

Luxury Gateaux *Served with cream*

(Inclusive of all desserts from the silver menu)

After dinner Tea, Coffee & Mints

£27.95 Per Person

£31.00 Per Person

BUFFET MENU

GRAND BUFFET ONE

Self-service menu. Served in our Channel Restaurant or Neptune Function Room

Select 2 dishes from the list below

- Thai Green Curry *chunks of delicious chicken served in coconut & light spicy sauce*
- Beef Bourguignon *strips of braised beef with Spanish onions cooked in a red wine sauce*
- Chicken Curry *Chicken pieces cooked in a mild curry sauce*
- Beef Stroganoff *strips of beef sautéed with onions & mushrooms and cooked in a sour cream sauce*
- Lasagne Mince beef *with layers of pasta, tomato sauce & topped with cheese*
- Chilli Con Carne *Mince beef cooked in a traditional chilli & kidney bean sauce*

Select 3 dishes from the list below

- Vegetable Chow Mein
- Egg Fried Rice
- Boiled Rice
- Seasonal Vegetables
- Bombay Potatoes
- Chunky Chips
- Jacket Potatoes
- Vegetarian Options

Select one from the list below (These must be pre-ordered)

- Courgette & Red Onion Tart
- Vegetable Curry & Rice
- Vegetable Wellington
- Tossed Salad Bowl with Vinaigrette Dressing

£19.95 Per Person

GRAND BUFFET TWO

Hot & Cold Buffet – Served on a Selection of Serving Platters – Any Venue

- Assorted Seafood Platter *peppered smoked mackerel, fresh prawns, mussels & flaked salmon*
- Assorted Cold Vegetable Sticks *served with accompanying dips*
- Vol-Au-Vent *served with assorted fillings*
- Assorted Canapes & Pastries
- Assorted Dim Sum
- Chicken Wings Marinated in Spices
- Spicy Potato Wedges
- Variety of Hot Goujons
- Assorted Bread Rolls & Butter
- Vegetarian Pastry Puffs, Mini Courgettes & Red Onion Tarts

£19.95 Per Person

GRAND BUFFET THREE

Hot & Cold Buffet – Served on a selection of mirrors & serving platters. All meats carved by our Chef

- Melon & Fresh Fruit
- Dressed Salmon *Decorated with cool cucumber & garnished with king prawns*
- Chicken Breast *Dressed & Garnished*
- A Selection of Hot Meats – Carved to order – Roast Beef & Honey Glazed Ham
- Assortment of Mixed salads – *Mixed green & tomato salad, coleslaw, rice salad, grated carrot & raisins*
- A Selection of Pastries – *Meat & Vegetarian*
- Bread Rolls & Butter
- Assortments of Sweets – *Including Profiteroles & Chocolate Sauce*

£25.50 Per Person

EVENING BUFFET MENU

MENU ONE & TWO

Menu 1 – Select 2 wraps & 2 light bites

£10.95 per person

Menu 2 – Select 3 wraps & 3 light bites

£12.95 per person

Tortilla Wraps – With lettuce, spring
onion & diced Tomato.

Filled with one of
the following choices.

Roast Chicken Cesar

Chunky Chopped Egg Mayonnaise

Tuna & Sweetcorn

Honey Roast Ham & Tomato

Brie & Grape

Cheddar Cheese & Chutney

Light Bites

Plaice Goujons & Tartar Sauce

Homemade Sausage Rolls

Mini Burgers & Onions

Vegetable Spring Rolls

MENU THREE

Served on platters in any of our venues

Assorted Cocktails Sandwiches

Mini Sausage Rolls

Mini Scotch Eggs

Crisps

£5.50 Per Person

MENU FOUR

Assorted Cocktail Sandwiches

Vol-Au-Vents with Assorted Fillings

Assorted Dim Sum – Meat & Vegetable

Mini Sausage Rolls

£7.99 Per Person