

Blue Sapphire Menu

Starter

Caprese salad

A classic Italian appetizer, made with fresh mozzarella, ripe tomatoes, basil leaves, drizzled with olive oil and topped with balsamic vinegar pearls



Main Course

Pork Tenderloin

Sliced pork tenderloin, with apple glaze, green beans, roasted potatoes and cider gravy



Dessert

Strawberry Mousse Cheesecake

Light biscuit base with fresh strawberries, light strawberry mousse and sugar spikes



Followed by

Coffee, Tea or Infusion served with amaretti biscuits

Price £30 per person



Emerald Green Menu

Starter

Smoked Salmon

Silky smoked salmon with crispy watercress, king prawns, lemon infused oil and balsamic glaze



Main Course

Beef Wellington

Sliced beef wellington, accompanied by parsnip puree, roast potatoes, baby buttered carrots and a red wine reduction



Dessert

Chocolate Toffee Tower

Rich chocolate cake with alternating chocolate and toffee torte layers

Followed by

Coffee, Tea or Infusion served with amaretti biscuits



Price £45 per person

Star Ruby Menu - Finger Buffet

Hot and Cold Bites

Sherry marinated mushrooms with mascarpone in a vol au vent
 Brie and cranberry puffs
 Mini Yorkshire Puddings with Rare Beef and Horseradish-and-Mustard
 Crème Fraîche
 Guacamole with mini tomatoes in a pastry cup
 Tomato, mozzarella and basil skewers
 Speciality bread bites - Focaccia with cheese and red onion/Jalapeno
 Sweet chilli and lime glazed cocktail sausages, served on a cocktail stick
 Coronation chicken in a vol au vent
 Prawn ring with rose marie sauce for dipping
 Smoked salmon rotollos, smoked salmon and cream cheese rolled in a flour wrap
 Mini quiches with a variety of fillings
 Mini rolls with a variety of fillings; eg egg and cress, ham and mustard, savoury cheese



Dessert Selection

Cheesecake bites
 Apple & Marzipan pastries
 Chocolate cups with raspberry and Lemon mousse, topped with popping candy



Price £9.50 per person

Lemon Quartz Menu - Fork Buffet

Meat/Vegetarian Options

Whole poached dressed salmon
Baked sliced ham
Classic quiche Lorraine
Butternut squash and herb quiche



Salad Selection

Mixed baby green leaf salad with dressing on the side
Tricolour tomato salad with mozzarella and a fresh basil dressing
Waldorf salad, with celery, apples, walnuts, raisins, currants, stilton in a creamy dressing
Luxury potato salad
Antipasti pasta salad containing olives, roasted peppers, sundried tomatoes



Served with rustic bread and butter

Dessert Selection

Lemon meringue roulade
Chocolate cheesecake with almond brittle



Price £15.00 per person

