

# HOT SET MENUS

## MENU 1

Tomato, Basil & Feta Cheese with Olive Oil &  
Balsamic Vinegar Dressing

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Roast Sirloin of Beef  
With Horseradish Sauce & Yorkshire Pudding  
Served with a Port Wine Jus

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Roasted Potatoes  
Selection of Seasonal Vegetables

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Roll & Butter

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Almond Sherry Trifle  
Or  
Tropical Fresh Fruit Salad

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Coffee & Mints

**£26.95 per Person**

## MENU 2

Salmon Served on Ribbons of Courgettes  
With Dill Sauce

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Supreme of Chicken with an  
Ivory Cream Sauce

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Hot Buttered New Potatoes  
Julienne of Carrots

Mange Tout

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Roll & Butter

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Fresh Lemon Tart with Raspberry Coulis  
Or

Fresh Strawberries & Cream

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Coffee & Mints

**£26.45 per Person**

## MENU 3

Fanfare of Melon with Tropical Fruits  
& Fruits of the Forest Coulis

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Half Rack of Lamb  
Served with a Rosemary Jus

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New Potatoes with Parsley Butter  
Seasonal Vegetables

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Roll & Butter

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Passion Fruit Bavarios

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Coffee & Mints

**£27.15 per Person**

## MENU 4

Wild Mushrooms served in a Light Puff Pastry  
Case with a Creamy Herb Sauce

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Poached Salmon Fillet  
With Lime & Coriander

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Hot Buttered New Potatoes  
Turned Carrots

French Beans

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Bread Selection  
With Butter

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Strawberry Tartlet  
With Crème Patisserie

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Coffee & Mints

**£27.75 per Person**