***Create your own personalised menu by choosing 3 starters, 3 main courses and 3 desserts to suit yours and your guests’ appetites***

**Option 1 @ £16.95**

Starters

Seasonal vegetable soup with bread roll

Ardennes pate with chutney and crusty bread

Prawn cocktail and brown bread

Garlic mushrooms with crusty bread

Fanned melon with berry coulis

Main Courses

Beef stroganoff and rice

Honey roast ham with wholegrain mustard sauce

Roast stuffed chicken, bacon roll and light gravy

Poached haddock with parsley sauce

Homemade fish pie

Beetroot and brie Wellington slice (V)

Mushroom stroganoff and rice (V)

*All of the above are served with a selection of seasonal vegetables, creamy mash and roast potatoes*

Desserts

Chocolate fudge cake and pouring cream

Vanilla cheesecake, raspberry coulis and cream

Apple pie and custard

Fresh fruit sherry triffle and cream

Trio of Ice-cream

Tea or Coffee £1.50pp Extra

**Option 2 @ £18.95**

Starters

Tomato and basil soup with bread roll

Bacon and stilton salad

Beer battered fish goujons with tartar sauce

Prawn and salmon boats

Pearls of melon with sorbet

Main Courses

Roast topside of beef with onion gravy and Yorkshire pudding

Pork loin with sage and cider gravy

Roast chicken supreme in chasseur sauce

Poached seabass on a bed of salsa

Poached tuna steak with herb butter

Somerset brie and beetroot pie (v)

Cheese and onion pie (v)

*All of the above are served with a selection of seasonal vegetables, creamy mash and roast potatoes*

Desserts

Chocolate torte and chantilly cream

Sticky toffee pudding and custard

Eton mess

Fruit crumble and custard

Chocolate sponge and custard

Chocolate brownie and ice cream

Tea or Coffee £1.50pp Extra

**Option 3 @ £20.95**

Starters

Broccoli and stilton soup

Mediterranean meat selection with fresh bread and balsamic dip

Home made haddock and dill fishcake with garlic mayo

Mushroom stuffed with bacon and cream cheese

Tomato, mozzarella and basil tower

Main Courses

Sirloin of beef with fondant potato and red wine jus

Lamb shank with red wine and rosemary sauce

Chicken ballotine stuffed with mozzarella, wrapped in parma ham and served with tomato and basil sauce

Poached salmon with cream and dill sauce

Pan fried sword fish with chilli salsa

Aubergine and walnut bake with gruyene cheese sauce (v)

Mushroom, spinach and cranberry tart (v)

*All of the above are served with a selection of seasonal vegetables, creamy mash and roast potatoes*

Desserts

Profiteroles and chocolate sauce

Raspberry pavlova drizzled with honey and toasted oats

Vanilla panna cotta with raspberry coulis

Baileys and chocolate chips cheesecake

Cheese and biscuits

Tea or Coffee £1.50pp Extra

**Menu Choice: 1 2 3 *Please circle the menu of choice***

***Choose ONLY 3 starters, 3 main courses and 3 desserts off the same menu***

Function Date: ..........................................

Name: ..........................................

Arrival time: ..........................................

Food served at: ..........................................

Starters:

 \_\_\_ x Starter 1...............................

 \_\_\_ x Starter 2.................................

 \_\_\_ x Starter 3.................................

Mains:

 \_\_\_ x Main 1...................................

 \_\_\_ x Main 2...................................

 \_\_\_ x Main 3...................................

Deserts:

 \_\_\_ x Sweet 1.................................

 \_\_\_ x Sweet 2.................................

 \_\_\_ x Sweet 3................................

Childrens: (age & menu requirements): \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Alergies: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Special Diets: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Room Layout: