



Menu

Choices

Here are a few ideas.

These are not exclusive by a long way so don't worry if you don't see your favourite dish!

Dishes may be served as a buffet or at your table, either formally or informally, whatever your preference.

Starter Selection

Goat's Cheese Panna Cotta with Poached Pear and Toasted Brioche

Spinach and Pine Nut Roulade with Mixed Leaves
and Red Pepper Relish

Finely Sliced Breast of Duck served on Chicory Leaves
with Plum and Brandy Dressing

Farmhouse Pork and Apricot Terrine, Salad Leaves
and Onion Marmalade

Pillow of Smoked Salmon and Crab with Lemon Mayonnaise
and Salad Leaves

Smoked Mackerel Pate, Melba Toast, Tomato Relish

Little Gem Leaves filled with Greenland Prawns
and Avocado bound in Lemon Mayonnaise

Anti Pasti Platter, Cured Meats, Mixed Olives,
Marinated Peppers and Tapenade



Hot Selection

Individual Salmon en Croute filled with Pesto

Rabbit, Leek and Tarragon Fricassee

Game Casserole with Bubble and Squeak

Breast of Chicken Wrapped in Bacon, served with Madeira Sauce

Moroccan Lamb Tagine with Fruity Cous Cous

Mushroom, Butternut Squash and Pine Nut Strudel

Goat's Cheese, Cherry Tomato and Basil Open Tart

Spinach Stuffed Fillets of Plaice with Cheddar Mornay Sauce

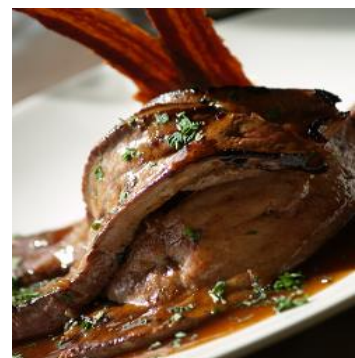
Malayan Coconut Chicken with Fragrant Pilau Rice

Served with all options

Selection of Fresh Vegetables and Buttered New Potatoes

Or

Mixed Salad and New Potatoes



Dessert Selection

Hazelnut Meringue filled with Fresh Cream
and Black Cherry Compote

Prune and Armagnac Tart with Crème Anglaise

Peanut Butter Cheesecake

Belgian Chocolate, Rum and Raisin Torte

Lemon and Lime Tart with Crème Fraiche

Raspberry and White Chocolate Cheesecake

After Dark Mint Chocolate Roulade

Mixed Summer Fruits set in Champagne Jelly

Choux Bun filled with Patisserie Cream and Strawberries

To complete the meal

Freshly Ground Coffee and Homemade Chocolates



Mini Menu

Available for Junior Guests

All homemade from fresh ingredients

Goujons of Chicken Breast

Cod Fish Fingers

Meatballs with Pasta and Tomato Sauce

Individual Pizza

All served with Chunky Fries and Vegetables

For Dessert

Fresh Fruit Jellies with Ice Cream

Banana Split

Summer "Picnic" Style

Example Menu

Pre-dinner

Selection of Canapés and Pimms with Lemonade served in the garden

To Start

Rustic bread with extra virgin olive oil and balsamic vinegar

Olives and sun-blushed tomatoes

Mixed marinated vegetables

Farmhouse pork terrine

Rough cut pieces of Chorizo Sausage

To Follow

Cold marinated and roasted fillet of beef

Cold home baked gammon ham

Goats cheese and red onion tart

Bowls of mixed salad with assorted continental leaves, green beans, mixed peppers, mange tout, spring onions, and cherry tomatoes

Buttered new potatoes

Selection of mustards, pickles and dressings

To Finish

Trio of Desserts:

Summer Pudding, Passion Fruit Cheesecake
and Belgian Chocolate Pot

Afterwards

Filter coffee or pots of tea as required with homemade chocolates

Choose a tea/coffee station available most of the day/evening

Sticky mustard sausages with bowls of salsa

Chicken satay skewers

Mini jacket potatoes

Evening Menu

Local cheese selection and assorted fruit
to compliment cheese wedding cake

Selection of rustic breads, crackers
and kettle chips

Fine Dining in "Ring's" Restaurant

Example Menu

To Start

Deep Fried Dolcelatte Risotto Cakes with a Red Pepper Dressing (V)

Crostini topped with Smoked Trout, Lemon and Dill Sour Cream

Spinach, Cream Cheese and Pine Nut Roulade (V)

Smooth Chicken Liver and Brandy Pâté, Rocket and Orange Salad,
with Warm Toast

Pork and Apricot Terrine with Salad Leaves and Onion Relish

Main Course

All main courses are served with a selection of fresh vegetables

Goat Cheese and Ratatouille Crumble with Tomato and Basil Sauce (V)

Beouf Stroganoff, Tender Strips of Beef Fillet sautéed with Mushrooms in
Cream and Brandy served with a Timbale of Long Grain and Wild Rice

Medallions of Pork Tenderloin Wrapped in Pancetta
on a bed of Braised Cabbage

Baked Aubergine & Melting Brie on Parmesan & Pine Nut Risotto with
Pesto Dressing (V)

Fillets of Fresh Sea Bass, Crushed Potato, Olives and Sun Blushed Tomato
with Lemon Dressing

Breast of Chicken with Sautéed Wild Mushrooms and a Cream and
Vermouth Sauce

Dessert

Honey, Fresh Fig and Mascarpone Cream Tart

Tangy Lemon Crepe Gateau with Crème Fraiche

Raspberry and White Chocolate Cheesecake with Raspberry Drizzle

Apple and Caramel Bread and Butter Pudding served Warm with Custard

Marbled Belgian Chocolate Terrine with Dark Chocolate Shavings

Cheese

Cheese Selection with Celery, Grapes and Biscuits