



34 Arnold Street, Rugby CV21 3HD

Tel/Fax: 01788 540555

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## Banqueting Menus

### Starters

Brixworth Pate set on a bed of crisp salad dressed with home-made Cumberland Sauce

Goats cheese and roasted red onion tartlet

Rocket leaf salad with Parma ham and goats cheese

Smoked Salmon served with Lemon & Dill mayonnaise

Smoked chicken slices served with a classic Caesar salad

Vine tomato and mozzarella with Walnut and Basil pesto.

Local asparagus char-grilled with lemon butter (seasonal)

Thai fish cakes on a bed of bean sprout salad with sweet chilli sauce

### Main Courses

Breast of chicken wrapped with Parma ham, with a choice of sauces;

Tarragon cream sauce, field mushroom and red wine, roasted red pepper and tomato

Basil & pine nut crusted chicken with char-grilled vegetables

Spanish spiced chicken with Chorizo and pimento sauce

Pork loin glazed with honey and wholegrain mustard

Barnsley Pork chop served with roasted Apple and Cider sauce

Roast Rib Eye of beef with traditional gravy and Yorkshire puddings

Roasted sirloin of Aberdeen Angus beef with port and walnut sauce

Rack of lamb with herb and garlic crust and red current sauce

Rolled saddle of lamb with apricot stuffing and rosemary jus

Naverin of lamb with port and orange sauce

Roasted red pesto salmon with lime & Tzatziki dressing



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### Vegetarian Alternative

Burques filled with spinach, pine nuts and field mushrooms

Caramelised red onion and goats cheese tart

Whole baby Brie with redcurrant compote

Field mushroom Risotto

### Pudding

Individual summer pudding

Strawberries with Chantilly cream

Eton mess

Rich chocolate tart

Lemon tart

Rich chocolate pot with fresh berries

Profiteroles with dark and white chocolate

Individually home-made Black Forest gateaux with Kirsch syrup

Guava pineapple and watermelon fruit kebabs with drizzled with lemon and honey syrup

Individual treacle tart

Brandy snap basket with chocolate cream and cherry compote

Crème Brulee

### Cheese Board

French Brie, mature farmhouse Cheddar and Stilton

Home-made ale and onion chutney, celery and grapes