



AUTUMN & WINTER EVENTS

Satisfying menus for the cold winter months

MENU 1

WARM GOATS CHEESE, ROAST RED ONION PUFF PASTRY TART
With roast cherry tomatoes and balsamic dressed leaves

PORTUGUESE MARINATED CHICKEN BREAST
roasted red pepper and basil sauce
Garlic and thyme fondant potato
Panache of buttered fresh seasonal vegetables

ALMOND FRANGIPANE TART
apricot sauce

FRESHLY BREWED TEA & COFFEE
Chocolate mints

£34.95 PER HEAD + VAT

MENU 2

CITRUS CURED SALMON GRAVADLAX
With heratage beetroot and herbs and cresses

ROASTED PORK LOIN
dauphinoise potato, savouy cabbage and leeks,
onion gravy

APPLE, SULTANA & CINNAMON LATTICE
Warm caramel sauce and vanilla bean ice cream

FRESHLY BREWED TEA & COFFEE
Chocolate mints

£34.95 PER HEAD + VAT

MENU 3

TOASTED WALNUT AND STILTON PATE
with chicory and a port and pear relish

BRAISED WARWICKSHIRE BEEF CHEEK
gremalota, creamy mash potato, winter greens and red wine
enriched braising juices

BANOFFEE TART
On a ginger biscuit base and a chocolate sauce and toasted
pecans

FRESHLY BREWED TEA & COFFEE
Chocolate mints

£37.95 PER HEAD + VAT

MENU 4

CHICKEN LIVER PARFAIT
Madeira jelly, onion bread and mixed leaves

PAN ROASTED RUMP OF LAMB
dauphinoise potato, garlic, rosemary and redcurrant sauce
cabbage, leeks and peas

DARK CHOCOLATE AND RASPBERRY TART
vanilla mascarpone

FRESHLY BREWED TEA & COFFEE
Chocolate mints

£38.95 PER HEAD + VAT



AUTUMN & WINTER EVENTS

MENU 5

CREAM OF WILD MUSHROOM SOUP
and a melted stilton cheese crouton

GRILLED HAND-DIVED SCALLOPS & CHORIZO
black pudding bubble'n'squeek

ROAST SIRLOIN OF WARWICKSHIRE BEEF
potato and celeriac gratin
madeira sauce
Panache of seasonal vegetables

STICKY DATE AND WALNUT PUDDING
vanilla bean ice cream

FRESHLY BREWED TEA & COFFEE
Chocolate truffles

£45.95 PER HEAD + VAT

OR £38.95 (without fish course) PER HEAD +VAT

MENU 6

TERRINE OF GINGER PORK & AND LEMON CHICKEN
studded pickled shittake mushrooms
Crisp leaves and shallot dressing

ROAST COD LOIN
Cauliflower puree, sauteed spinach and roquefort fondue

FILLET OF BEEF WELLINGTON
Prime fillet of warwickshire beef wrapped with herb crepes and
wild mushroom and chicken mousse
Baked in puff pastry
Dauphinoise potatoes
rich jus
Panache of buttered fresh seasonal vegetables

CHOCOLATE AND SOUR CHERRY BROWNIE
vanilla bean ice cream, winter berry coulis

FRESHLY BREWED TEA & COFFEE
Chocolate truffles

£53.95 PER HEAD + VAT

OR £46.95 (without fish course) PER HEAD + VAT

SERVICE STAFF INCLUDED