

# Sample Menu One

£50 per person

## To Start

Homemade Soup of your Choice  
with Homemade Bread

Fan of Melon  
with Fruit Coulis and Fresh Berries (v)

Chef's Chicken Liver Parfait  
with Toasted Sourdough, Caramelised Onion Chutney and Crispy Onions

Prawn Cocktail  
with a Spiced Marie Rose Sauce and Brown Bread

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## To Follow

Roast Loin of Lincolnshire Pork  
Crackling, Stuffing and Yorkshire Pudding

Poached Local Chicken Breast  
in a Tomato and Roasted Red Pepper Sauce

Grilled Sea Bass Fillet  
in a Lemon and Prawn Butter Sauce

Slowly Braised Blade of Beef  
in a Mushroom and Peppercorn Sauce

Spinach, Tomato and Red pepper Gnocchi (vg)

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## To Finish

Lemon and Raspberry Tartlet  
with Clotted Cream

Cappuccino Crème Brûlée  
with Almond Biscuits

Sticky Toffee Pudding  
with Salted Caramel Ice Cream

Chocolate Profiteroles  
with a Warm Chocolate Sauce

# Sample Menu Two

£60 per person

## To Start

Prawn and Smoked Salmon Tian  
with a Dill Oil

Chorizo and Manchego Arancini  
with a Roasted Pepper Sauce

Mini Baked Camembert  
with Toasted Sourdough and a Fig Relish

Smoked Chicken and Bacon Caesar Salad

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## To Follow

Roast Sirloin of Beef  
with Roast Parsnips and Yorkshire Pudding

Pancetta Wrapped Cod Loin  
with Pea a la Française

Slow Roasted Belly Pork  
with Roasted Pears and a Caraway Cider Jus

Chicken Breast stuffed with a Bacon and Mushroom Duxelle  
in a White Wine and Watercress Sauce

Baked Aubergine filled with Marinated Roasted Vegetables  
topped with a Herb Crust with a Tomato Sauce

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## To Finish

Individual Berry Pavlova  
Raspberry Cream and Fruit Coulis

Coffee and Orange Choux Bun  
with a Cointreau Crème Anglaise

Warm Chocolate Brownie  
with White Chocolate and Vanilla Ice Cream

Coconut and Cardamom Panna Cotta  
with a Pineapple Salsa

# Sample Menu Three

£70 per person

## To Start

Prawn, Crab, Smoked Salmon and King Prawn Tartlet  
with a Spiced Marie Rose Sauce and Pickled Capers

Chicken and Black Pudding Potato Cake  
with a Poached Egg, Hollandaise Sauce and Crispy Onions

Twice Baked Three Cheese Soufflé  
with a Parmesan Crisp, Cheese and Herb Sauce and Toasted Ciabatta

Duck, Feta, Pomegranate and Beetroot Salad  
with a Redcurrant and Sherry Dressing

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## To Follow

Pan Fried Beef Fillet  
Horseradish Pomme Purée, Parsnips Crisps and a Red Wine Jus

Grilled Salmon Fillet  
with Tenderstem Broccoli and a Pea and Watercress Velouté

Pork Fillet with Pulled Pork Bon Bons  
Apple Pearls and a Honey and Garlic Sauce

Ballotine of Chicken stuffed with Leeks and Chestnuts  
in a White Wine and Watercress Sauce

Roasted Vegetable and Lentil Wellington  
with a Mushroom and Thyme Jus

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## To Finish

Tart Tatin  
Chantilly Cream and Caramel Sauce

Toffee and Pecan Tart  
with Rum and Raisin Ice Cream

Trio of Chocolate Bavaois  
with a Chocolate Shard

Chefs Mini Trio of Desserts

# Sample Buffet Options

Selection of Open Sandwiches on Homemade Bread  
(Ham, Tuna & Cucumber, Egg & Chive, Cheddar & Red Onion)  
Crudité's with a selection of Dips (v)(gf)  
Potato Wedges (vg)(gf)  
Tomato and Cheese Quiche (v)  
Lemon and Pepper Chicken Goujons  
Homemade Margherita Pizza (v)  
Spicy Vegetable Fajitas (vg)  
Homemade Sausage Rolls  
Vegetable Spring Rolls (v)

£18 pp

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Selection of Open Sandwiches on Homemade Bread  
(Ham & Tomato, Prawn Marie Rose, Mature Cheddar & Pickle, Egg & Chive)  
Crudité's with a selection of Dips (v)(gf)  
Potato Wedges (vg)(gf)  
Tomato and Cheese Quiche (v)  
Lemon and Pepper Chicken Goujons  
Homemade Pepperoni Pizza  
Spicy Vegetable Fajitas (vg)  
Homemade Sausage Rolls  
Cod Goujons  
Duck Spring Rolls  
Mini Indian Samosas (v)

£22 pp

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Selection of Open Sandwiches on Homemade Bread  
(Beef & Horseradish, Smoked Salmon & Cream Cheese, Coronation Chicken,  
Mozzarella, Tomato & Basil)  
Crudité's with a selection of Dips (v)(gf)  
Potato Wedges (vg)(gf)  
Goats Cheese & Red Pepper Quiche (v)  
Lemon and Pepper Chicken Goujons  
Homemade Pepperoni Pizza  
Spicy Vegetable Fajitas (vg)  
Homemade Sausage Rolls  
Duck Spring Rolls  
Mini Indian Samosas (v)  
Cod Goujons  
Prawn Vol Au Vents  
Butcher's Pork Pie  
Cod Goujons  
Prawn Vol Au Vents  
Butcher's Pork Pie

£26 pp

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Homemade Bread  
Home cooked Lincolnshire Ham  
Roast Local Turkey  
Roasted Sirloin of Lincolnshire Beef  
Prawns Marie Rose  
Devilled Free Range Eggs  
Homemade Quiche  
Chefs homemade mixed salads  
Buttered New Potatoes

£28 pp

## *Drinks Packages*

### *Sample Drinks Package One*

**£32 per person**

Glass of House Wine or Orange Juice upon arrival

½ Bottle of House Wine

Bottled Sparkling & Still Water

Glass of Prosecco for the toast

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### *Sample Drinks Package Two*

**£38 per person**

Glass of Prosecco or Pimm's upon arrival

½ Bottle House Wine

Bottled Sparkling & Still Water

Glass of Champagne for the toast

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### *Sample Drinks Package Three*

**£43 per person**

Glass of Champagne or Elderflower Presse upon arrival

½ Bottle of Premium Wine

Bottled Sparkling & Still Water

Glass of Champagne for the toast