

Sample Function Menu

Starters

Organiser's Choice of Homemade Soup

Served with Bread Roll & Butter

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Prawn Cocktail

Served with Brown Bread & Butter

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Parisian Mushrooms En Crôte

Crispy Garlic Crôte topped with Button Mushrooms in a rich Cream & Brandy Sauce

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Melon, Berries & Port

Chilled Honey Melon Pearls, Strawberries, Raspberries and Blackberries finished with a Raspberry & Port Coulis

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Melon & Summer Fruits

Chilled Honeydew Melon topped with fresh Strawberries, Kiwi Fruit and Grapes

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Crispy Chicken Fillets

Served with a tangy Barbecue Dip

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Warm Chicken & Bacon Salad

Grilled Chicken Fillets, Crispy Bacon set on a Bed of Mixed Leaves, finished with Honey & Mustard

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Peppercorn Mushroom Boats

Succulent Slices of Breaded Mushrooms finished with a Creamy Peppercorn Sauce

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Haddock Smokies

Chunks of Smoked Haddock in a rich Cream Sauce finished with Cheesy Potato

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Cod Goujons

Strips of succulent Cod in a Light Crispy Batter served with Tartar Sauce

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Mushroom Forestière

Pan fried Button Mushrooms smothered in a White Wine, Garlic & Tomato Sauce topped with a Cheesy Garlic Bread Crôte

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Cheese & Bacon Potato Boats

Deep-fried Potato Shells packed full of Cheddar Cheese and crispy Bacon

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Cheese & Onion Potato Boats

Deep-fried Potato Shells packed full of Cheddar Cheese and Onion

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Sautéed Stilton Mushrooms

Pan fried Button Mushrooms smothered in a creamy Stilton Sauce served on a Garlic Bread Crôte

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Sweet Chilli Chicken

Lightly coated Chicken Fillets on a bed of Mixed Leaves drizzled with Sweet Chilli Dressing

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Pavilion Paté Platter

Smooth Brussels Paté on a bed of Mixed Leaves served with hot Buttered Toast

Sample Function Menu

Main Courses

Roast Topside of Beef

Served with Yorkshire Pudding

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Baked Country Cod

Baked Loin of Cod on a Tomato Concassé finished with a Red Leicester Cheese Sauce

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Pavilion Chicken Leekin'

Poached fillet of Chicken hand-filled with Leeks, Cheddar Cheese and crispy Bacon finished with our Cheese Sauce

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French Hen

Poached Fillet of Chicken finished with a rich Cream & Brandy Sauce

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Supreme of Chicken

Served with Seasoning

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New England Salmon

A Poached Fillet of Salmon on a bed of Buttered Leeks & Spring Onions finished in a rich Cheese Sauce

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Roast Norfolk Turkey

Served with Chipolata & Seasoning

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Roast Leg of Welsh Lamb

Served with Mint Sauce

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Pavilion Hickory Chicken

Fillet of Chicken topped with Crispy Bacon, Barbecue Sauce and Grilled Cheese

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Braised Steak in Red Wine

Prime Rump Steak braised in a rich Red Wine and Mushroom Sauce

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Homemade Salmon Wellington

Poached fillet of Scottish Salmon, Broccoli and Creamy Cheese Sauce encased in a Light Puff Pastry case

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Parisian Mushroom Tart (V)

Puff Pastry Tart filled with pan-fried Mushrooms in a Cream and Brandy Sauce

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Pavilion Vegetable Lasagne (V)

Roasted Vegetables and Soft Pasta Sheets topped with a rich Cheese Sauce

All Served with Chef's Selection of Seasonal Vegetables

Sample Function Menu

Desserts

Raspberry & White Chocolate Cheesecake

Served with Thick Double Cream

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Strawberry & White Chocolate Cheesecake

Served with Thick Double Cream

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Tart Au Citron

Served with Thick Double Cream

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Homemade Bread & Butter Pudding

Served with Vanilla Custard

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Caramel Apple Pie

Served with Vanilla Custard

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Homemade Sherry Trifle

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Irish Cream Lumpy Bumpy

Served with Thick Double Cream

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Chocolate Lumpy Bumpy

Served with Thick Double Cream

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Lavish Lemon

Served with Thick Double Cream

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Homemade Apple & Blackberry Crumble

Served with Vanilla Custard

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Golden Nugget Honeycomb Cheesecake

Served with Thick Double Cream

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Homemade Treacle Sponge

Served with Vanilla Custard

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Banoffee Cooke Crust Cheesecake

Served with Thick Double Cream

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Fresh Fruit Salad

Served with Thick Double Cream

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Peach & Devon Clotted Cream Gateau

Served with Thick Double Cream

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### **Coffee/Tea & Mints**