



SHERBORNE

## Sample Menus

### 3 Course Dinner:

#### A

*Fresh Asparagus with Wild Mushroom Risotto & Shaved Parmesan*  
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*Fillet of Sole Paupiette*  
*(rolled and stuffed with Tomato & Herbs with a light Champagne Sauce)*  
*Fresh Vegetables in Season & Sauté New Potatoes*  
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*Fresh Mango & Strawberry Terrine*  
*(served with Raspberry Sauce & Clotted Cream)*

**£27:50 per head (inc)**

#### B

*Pan-fried Tiger Prawns flamed in Brandy with Lemon Butter Sauce*  
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*Chines Style Pork Tenderloin*  
*(Baked with Asian Spices served with Crispy Cabbage & Soy Noodles)*  
*Braised Cantonese Vegetables & Potato Dumplings*  
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*Rich Chocolate Meringue Gateau*  
*(with warm Mocha Sauce)*

**£29:50 per head (inc)**

#### C

*Parma Ham & Sweet Melon with Pink Peppercorn Dressing*  
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*Baked Marinated Chicken with Roasted Shallots & Cider Cream Sauce*  
*Fresh Seasonal Vegetables & Sage Roasted Potatoes*  
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*Pecan Nut & Toffee Roulade*

**£25:50 per head (inc)**



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## **Dinner Dance / Wedding Menus:**

### *Gold*

*Roasted Salmon & Lobster Tail Salad  
(with French Leaves, Champagne & Tarragon Dressing)*

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*Fillet of Beef Wellington  
(served with a Rich Jus & Glazed Red Onions)  
Fresh Seasonal Vegetables & Dauphinoise Potatoes*

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*Fresh Raspberry & Mint Pavlova*

***£34:50 per head (inc)***

### *Silver*

*Roasted Mediterranean Vegetable Terrine with Basil & Tomato Salsa*

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*Herb Crusted Rack of Lamb  
(served with a Redcurrant & Madeira Jus)  
Fresh Seasonal Vegetables & Fondant Potatoes*

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*Crème Brulee with Blueberries*

***£29:50 per head (inc)***

### *Bronze*

*Cream of Broccoli Soup with Dorset Blue Vinney Cheese & Savoury Croutons*

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*Glazed Breast of Duck  
(served on a Rhubarb & Ginger Confit & Game Jus)  
Fresh Seasonal Vegetables & Roasted Potatoes*

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*Pot Au Chocolate with Shortbread*

***£27:50 per head (inc)***



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## **Cold Buffet Menu**

*Avocado & Prawn Cocktail with Granary Bread*

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*Dressed whole Salmon  
Marinated Fillet of Beef Carpaccio  
Honey Roasted Gammon  
Coronation Style Chicken*

*Selection of fresh and varied Salads  
French Bread & Butter  
Hot New Potatoes with Parsley*

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*Compote of Seasonal Fruits with Cream  
Pink Grapefruit Cheesecake  
Profiteroles with Butterscotch Sauce  
Cheeseboard*

***£32:50 per head (inc)***

## **Canapé Menu**

*Rare Beef with Horseradish in Baby Yorkshire Puddings  
Selection of Blinis  
Asparagus wrapped in Parma Ham  
Savoury Mini Cottage Pies  
Cocktail Sausages with Honey & Mustard Glaze  
Marinated Prawn Toasts*

***£11:50 per head (inc)***

*Extensive Wine List and bar facilities to suit your individual requirements are also available*

All prices include Coffee. Vegetarian and special diet options are available on request. Prices are correct at time of going to press.