



Package 5 – premium package - 3 course sit-down

(Minimum covers applies)

waiter/waitress service - From £42 per head

3 course meal please choose from options
Starter options Duet of salmon with asparagus salad & tarragon vinaigrette Solferino soup Watercress soup Crème Agnes sorrel Icelandic chicken salad Goujons of lemon sole with a piquant sauce Salmon en croute Cured meats and melon plate Crowned Galia melon and winter fruits
Main course options Salmon en croute Beef wellington Roast beef sirloin in red wine broth Butterfly chicken breast with asparagus and mushroom sauce Double breast of chicken with claret and wild mushroom Jus Sirloin of beef chasseur Pork steak Bordelaise Noisettes of lamb in a redcurrant & Port sauce Best end of lamb with a rich berry sauce Chefs selection of vegetables and potatoes (Vegetarian options available on request)
Sweet options Selection of mini cakes and gateaux's platters Rum baba with Chantilly cream Duo of Chocolate cake with cream or custard Brandy snaps with fresh fruit Madeira cream Apple pie with cream or custard Individual cheese and biscuit plate Eton mess Fresh fruit salad
Bespoke menus are available ask for details

Included in package - We will provide plates, cutlery, napkins, waiter/waitress service

Extras available on request-

Tables/chairs + Black table cloths and seat covers

Above prices are as a guide, final price per head maybe subject to other cost factors such as location, timings, equipment needed and staffing.