



Gala Dinner Menu
(Minimum 50 guests)

All Gala Menus include a glass of either Red or White House Wine per person, Jug of Orange Juice & Jug of Still Water per table.



The layout will be with white elegance table dressing with white napkins.





Gala Menu 1

(£29.95 per person)

Homemade Leek & Chive Soup
Served with Rustic Bread

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Supreme of Chicken, with Oyster Mushrooms
& Cider Grain Mustard Sauce

Chateau Potatoes

Broccoli Florets

~oOo~

Slice of Lemon Tart
Accompanied with Fruit Compote

Gala Menu 2

(£34.95 per person)

Duck & Pork Pate
Served with Organic Fig Relish

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Pan Fried Salmon with a Spinach & Lemon Butter Sauce

Steamed New Potatoes

Baby Corn and Mange-Tout

~oOo~

Pecan & Chocolate Cheesecake
Served with chocolate cream





Gala Menu 3

(£37.95 per person)

Trio of Salmon
With a Cucumber & Red Onion Relish

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Roast Saddle of Lamb with Mint Jus

Fondant Potatoes

French Beans & Mange Tout

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Marinated Strawberries with Pimms & Vanilla Bean Ice Cream

Gala Menu 4

(£39.95 per person)

Shaved Parma Ham with Mozzarella &
Beef Tomato Carpaccio

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Fillet of Seabass served with Roast Plum Tomato,
Aubergine & Peppers coulis

Lyonnais Potatoes Sprinkled with Chives

Panache of Vegetables

~oOo~

White, Milk & Plain Chocolate Mousse
Topped with Strawberry Coulis





Vegetarian Option

(One option per serving)

Beef Tomato, Mozzarella & Avocado Salad
Finished with Balsamic Oil

Or

Trio of Vegetable Terrine
Served with Spinach Salad

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Wild Mushroom Tart
Topped with Buttered Asparagus

Or

Goats Cheese, Red Onion & Pine Nut Filo Purses

Extras

(Per person)

Fruit Punch Bowl (alcohol included) - £4.50

Seasonal Fruit Punch Bowl - £1.50

Mediterranean Side Salad - £1.95

Braised Rice - £2.45

Selection of Continental Soft and Mature Cheeses, Juicy Grapes, Crunchy
Celery Sticks & a Variety of Biscuits – from £4.95

Coffee and Mints - £2.95

Coffee and Petit Fours - £3.35

