



BANQUETING MENUS

Selection A - 3 courses for £28.00

For groups above 25 guests: £26.00

Select up to 3 choices per course

Starters

Soup with herb croutons

Select from: Carrot and coriander, Cream of vegetable, Leek and potato, Lentil

Chicken liver pâté with red onion marmalade and melba toast

Crispy ham hock croquettes with harissa mayonnaise

Smoked haddock fishcake with dill mayonnaise

Spinach and black olive arancini with rocket and salsa verde

Fan of honeydew melon with a berry compôte

Main Courses

Pan fried Chicken breast with lemon and thyme sauce

Herb crusted roast pork with apple cider gravy

Pork escalope with grain mustard sauce

Baked cod fillet with savoy cabbage, leeks, peas and sauce Vierge

Select up to two types of potatoes to accompany your menu:

roast, crushed new, sauté, fondant, dauphinoise, boulangère,

mashed – chive, garlic, horseradish or spring onion

NB: One type will be served with each menu selection

All served with seasonal vegetables

Desserts

Fresh fruit salad with Chantilly cream

Apple tart with custard

Profiteroles filled with Chantilly cream and warm chocolate sauce

Lemon curd tart with citrus glaze

Selection of cheeses with homemade chutney and biscuits - *supplement: £2.50*

Tea or coffee with mints



Selection B - 3 courses for £30.00
For groups above 25 guests: £28.00

Select up to 3 choices per course

Starters

Soup with herb croutons
Select from: Tomato and basil, Vegetable minestrone, Butternut squash, Cream of mushroom
Ardennes pâté with tomato chutney and rustic bread
Baked mushroom topped with smoked bacon and brie
North Atlantic prawns with horseradish Marie Rose sauce, rocket and brown bread
Tomato and mozzarella salad with balsamic glaze
Goat's cheese, tomato and red onion tart with balsamic glaze

Main Courses

Slow cooked beef brisket with horseradish jus
Herb crusted pork fillet with caramelised shallots
Chicken breast with creamed leeks, bacon and rich gravy
Baked hake fillet with minted pea purée and cauliflower crisp

Select up to two types of potatoes to accompany your menu:
roast, crushed new, sauté, fondant, dauphinoise, boulangère,
mashed – chive, garlic, horseradish or spring onion
NB: One type will be served with each menu selection

All served with seasonal vegetables

Desserts

Chocolate torte with mascarpone
Vanilla panna cotta with apple and ginger compôte
Cherry bakewell tart with crème anglaise
Cheesecake
Select from: Salted caramel, Lemon and lime, Lemon and ginger, Chocolate and orange
Selection of cheeses with homemade chutney and biscuits

Tea or coffee with mints

WARREN LODGE

ESTD 1700



Selection C - 3 courses for £32.00
For groups above 25 guests: £30.00
Select up to 3 choices per course

Starters

Soup with herb croutons

Select from: Parsley and Potato, Celery and stilton, French onion, Smoked bacon and lentil

Ham hock and sun dried tomato terrine with homemade piccalilli and rustic bread

Peppered smoked mackerel with herb salad and melba toast

Pork and chorizo meatballs with Napoli sauce and crusty bread

Twice baked Goat's cheese soufflé with chive and rocket salad

Stilton and watercress pâté with red onion marmalade and melba toast

Main Courses

Topside of beef with horseradish and Guinness Yorkshire pudding and pan gravy

Pan fried chicken stuffed with wild mushrooms on a bed of creamed leeks

Baked seabass with saffron cream sauce

Poached supreme of salmon with wilted spinach and herb hollandaise

Select up to two types of potatoes to accompany your menu:

roast, crushed new, sauté, fondant, dauphinoise, boulangère,

mashed – chive, garlic, horseradish or spring onion

NB: One type will be served with each menu selection

All served with seasonal vegetables

Desserts

Lemon posset with ginger biscuit

Passion fruit and coconut panna cotta

Red wine poached pear with vanilla mascarpone

Espresso crème brûlée with chocolate shortbread

Cheesecake

Select from: White chocolate and rhubarb, Toffee and vanilla, Baileys, Orange and pomegranate

Selection of cheeses with homemade chutney and biscuits

Tea or coffee with mints



Vegetarian Main Course Options

Can be inserted into any menu as a fourth option

Marinated halloumi and Mediterranean vegetable tart with rocket salad

Spaghetti with roasted cherry tomatoes and pesto topped with parsnip crisps

Roasted aubergine, pine nut and spinach strudel

Broccoli, cherry tomato and feta parcel and rich tomato sauce

Macaroni and spinach in a smoked paprika and cheese sauce

Mediterranean vegetable & Goat's cheese frittata

Courgette, pea and leek risotto with rocket

Leek and potato crumble with a mustard cream sauce

Walnut, rice and pecan nut loaf with tomato sauce

