



# TAILORMADE

*Venues Collection*

— TRADE MARK —

## Private Dinner Menus

Please choose 1 starter, 1 main & 1 dessert for your whole party

### Starters

Loch fyne smoked salmon traditionally garnished  
Coarse farmhouse terrine, Cumberland sauce & seasonal leaves  
Caramalised onion & Delamere goat's cheese tart (v)  
Plum tomato & wild herb soup, garlic & cheese croutes (v)  
Chicken liver parfait, Caramalised cranberry sultana chutney, brioche  
Italian salad: Saddleback ham, thyme, olives & melon  
Gravadlax of salmon, horseradish & baby potato salad, pea shoots.

### Main courses

Lamb rump, stuffed portabella mushrooms, rosemary potato cake & pan juices  
Chicken breast, stuffed Maris piper potatoes, creamed truffle & bacon cabbage  
Breast of corn fed chicken, baked root vegetables & smoked bacon, roasting juices  
Spinach & soft herb stuffed seabass roll, cous cous & feta stuffed pepper with salsa  
Verde & tomato sauce  
Gloucester old spot sausages, crushed potatoes & lemon thyme, tender broccoli & smoky  
bacon, real gravy  
Eucalyptus honey roasted gammon, roasted onion & parsley stuffed Maris piper potatoes,  
Cheshire cheese Veloute  
Fillet of salmon, Pomme au Cass, fresh herbs & spinach  
Goat's cheese and asparagus tart with a red pepper and herb salad (v)  
Wild mushroom sauté, toasted brioche and soft egg with spinach (v)  
Grilled aubergine lasagne, broccoli and Brie de Meaux (v)  
Stuffed red pepper with cous- cous and rocket salad with feta (v)

### Desserts

Crème Brulee with seasonal fruit & hazelnut praline  
Cherry cheesecake, cinnamon & porridge crumble  
Chocolate pot, fresh berries & nut crack  
Summer pudding, Devon cream & mojito syrup  
French cheese plate, grapes & walnuts  
Homemade vanilla profiteroles with white chocolate sauce and flaked almonds  
Black cherry trifle, kirsch & chocolate  
Passion fruit bavarois with crushed peanut brittle