

welcome home...

*Angel & Royal*

## Wedding and Events menu selector

### STARTERS

Duck Liver Pate with an Orange Marmalade Compote and Melba Toast.	£5.25
Fillet of Beef Carpaccio with a Rocket and Parmesan Salad Drizzled with a sweet Balsamic Vinegar dressing.	£7.25
Salmon Gravlax on a bed of Watercress with a Lemon and Caper Dressing.	£5.50
Apple, Stilton and Walnut Salad with a Caesar Dressing.	£4.50
Thai Crab Fishcakes with a Sweet Chilli Jam.	£6.50
Whole Langoustines with Sushi Rolls and Wasabi Dressing.	£MP
This dish is subject to market price on the week of the event	
Confit of Rabbit or Chicken on a Bed of Fresh Endive with a Sweet Red Pepper Coulis.	£4.95
Wild Mushroom Tart with a Herb Garden Salad with a Shallot Vinaigrette.	£4.95
A selection of sorbets	£1.95

### SOUPS

Plum tomato and Basil soup	£4.50
Split Pea and gammon with minted croutons	£4.50
Grilled Field Mushroom with Sausage Meatballs and Bacon Crackling.	£4.50
Leek and potato soup	£4.50
Red and yellow pepper with warm Mediterranean bread	£4.50
French Onion with Welsh Rabbit Croutes	£4.50
Mexican Bean with Deep Fried Coriander.	£4.50

Root Vegetable Broth With warm Pumpkin Bread. £4.50

Please ask for any other preferred soup.

## MAIN COURSES

Tuna Loin Niciose, Sugar snaps, Green Beans, Mange tout, New Potatoes, Black olives and boiled eggs. £18.50

Poached or Pan fried Salmon, Crushed New Potatoes with Sun Dried Tomatoes and a Chive Cream Sauce. £12.50

Fillet of Beef Wellington, Fondant Potatoes and Angel and Royal Gravy \* £18.95

(Seasonal) Haunch of Venison, Creamed Turnip, Buttered Spring Greens, roast potatoes and a rich Game Jus £13.95

Braised Lamb shank with mashed potato and seasonal vegetables £17.50

Chicken Supreme, Roasted Fennel, Spring Onion Mash and a Tarragon Jus. £14.95

Pork Tenderloin, Dauphinoise potatoes with Stilton and Smoked Bacon Sauce. \* £15.50

Roast Sirloin of Beef, Yorkshire Pudding Roast Potatoes and a Rich Beef Jus. \* £16.95

Rack of Lamb, Creamed Potato ,Buttered Asparagus and a Redcurrant Jus. £18.95

Seabass fillet, Mediterranean ratatouille and buttered new potatoes £12.50

\*These dishes are served with seasonal vegetables

## VEGETARIANS

Open Vegetable Lasagne with a Goats Cheese and Basil Crust. £10.25

Artichoke Hearts and sauté Mushrooms encased in puff pastry served with Ratatouille. £10.95

Mediterranean vegetable and gorgonzola pasta bake. £10.25

Mushroom stroganoff with wild rice £9.50

## DESSERTS

Warm treacle and pecan tart with clotted cream.	£5.25
Glazed lemon tart with soft meringue and fresh raspberries.	£5.50
Dark Chocolate hot pot with homemade honeycomb chunks.	£5.50
Bailey's crème brulee and homemade brandy snap.	£4.95
Crepes with champagne strawberries.	£4.50
Individual black forest gateaux with fresh cherries.	£6.50
Apricot bread and butter pudding with plum compote.	£4.95
Baked Alaska with a lemon drizzle.	£5.95
White chocolate cheese cake with redcurrant coulis.	£4.50
Four local cheeses, grapes celery and angel and royal chutney and biscuits.	£6.50

***To create your own wedding, event or special occasion menu, please select one choice from each course.***

Dietary requirements can be accommodated

Our Chef is happy to provide further assistance and advise.