

## SAMPLE Banqueting Menu

### THE GREG NORMAN SUITE, OAKS & ACORNS ROOMS

PLEASE CHOOSE ONE STARTER, ONE MAIN & ONE DESSERT FOR YOUR ENTIRE PARTY

**If you would like more than one choice, please speak to your sales contact  
Prices include VAT & are valid until 31<sup>st</sup> December 2014**

### Soups

Tomato & sweet basil finished with crème fraiche

Carrot & orange finished with minted yogurt

Leek & potato with crispy red onions

Wild mushroom & smoked bacon

Cauliflower & blue cheese

Spring vegetable

**All £5.75**

**All starters are served with warm bread rolls & butter**

### Alternative Starters

Cajun spiced chicken Caesar salad

**£7.25**

Blue cheese, avocado & bacon tartlet

**£7.50**

Asparagus topped with a free range poached egg finished with hollandaise sauce & shavings of fresh parmesan

**£8.25**

Smoked salmon, prawn & crayfish medley

**£8.25**

Ham hock terrine with toasted ciabatta & cider apple brandy chutney

**£7.95**

Buffalo mozzarella, vine tomatoes, basil & balsamic pearls

**£7.25**

2 Thai fish cakes with sweet chilli jam & dressed leaves

**£8.25**

Potted duck with a spiced golden beetroot chutney & toasted brioche

**£8.50**

Goat's cheese crostini with rocket, red onion crisps finished with a beetroot glaze

**£7.25**

## Fish Dishes

Herb crusted salmon with a julienne of seasonal vegetables finished with a citrus cream

Poached lemon sole fillets stuffed with fresh crab, cream & brandy jus

Roast cod fillet coated in a chilli & coriander crumb resting on a sweet red pepper coulis

Grilled sea bass fillets with a sweet potato mash & Jack Daniels sauce

**Prices available on request as these items are affected by seasons & market fluctuations**

## Meat Dishes

**All dishes are served with seasonal vegetables & chef's choice potatoes unless otherwise listed**

Chicken breast served on sautéed mushroom & bacon with a white wine & cream sauce

**£16.75**

Pot roasted belly pork with baked apple & calvados sauce

**£16.95**

Chicken breast stuffed with garlic & fresh herb butter coated in sesame & hazelnut crust finished with a sun-blush tomato pesto

**£16.95**

Slow roasted shank of lamb served with garlic & rosemary mash & a red wine jus

**£17.25**

Pan fried fillet steak on a potato & celeriac puree finished with a Madeira jus

**£24.50**

Roast sirloin of beef served with Yorkshire pudding & gravy

**£21.95**

Duck breast served on sweet potato mash with a lime & coriander salsa

**£18.95**

## For our Vegetarian Guests

Baked field mushrooms stuffed with wild mushroom risotto & asparagus

Leek, potato & Gruyere cheese tart

Roasted Mediterranean Stack - Polenta, Halloumi & Feta Cheese with a petit Ratatouille

**All £16.95**

## Desserts

Seasonal Fruit Pavlova served with a Raspberry Liqueur cream

Almond & fresh raspberry tart

Valrhona chocolate profiteroles

Chocolate brownie served with clotted cream ice cream

Bailey's cheesecake with blackberry sauce

Individual lemon meringue tart with clotted cream & seasonal berries & fruit coulis

Bread & butter pudding & sauce anglaise

Exotic fresh fruit salad

Selection of homemade sorbets & ice creams

**All £7.25**

Selection of West Country cheeses served with grapes, celery, homemade chutneys, pickles & savoury biscuits

**£8.25**

**Freshly brewed coffee & petit fours are included with all 3 course Banqueting Menus**

**If there are any menu items that you would like that do not appear above, please speak to your sales contact. Our chef will be more than happy to assist with any request**

Woodbury Park's policy is to buy fresh, local produce & whenever feasible free range, but in doing so from time to time it may be deemed necessary to change our suppliers & products. Where possible, we will substitute a like for like product, but will notify you if applicable. Our catering team will endeavour to buy well, but on occasion tax & food markets may dictate price variances which are beyond our control