



100 ACRE CATERING LTD

Seated Dinner Menu

Homemade Soup of the Day garnished with Croutons
Ardennes Pate with Cumberland sauce served with toasted Ciabatta
Smoked Salmon & Prawns on a bed of mixed leaves with
a citrus mayonnaise dressing
Fan of Cantaloupe Melon dressed with Forest Fruits (V)
Rosemary & Garlic Crusted Brie wedges
served with a Tomato Chutney (v)

Roast Sirloin of Beef served with Yorkshire pudding
Florentine Prosciutto wrapped Chicken served with a cream sauce
Minted Lamb Rump served with a Redcurrant Sauce
Pork medallions served with a Cream & Brandy Sauce
Baked Salmon with a Parmesan & Parsley Crust
Brie, Pesto & Cherry Tomato Filo Tart (V)

All Main Dishes served with Seasonal Vegetables
& one choice of Potato

Crunchy topped Lemon Meringue Pie served with Whipped Cream
Chantilly Profiteroles with Toffee Sauce
Raspberry Sundae Ice cream Slice
Rocky Road Cheesecake served with Vanilla Ice cream
Cheese Plate

Coffee or Tea with Mints

1 Starter, 1 Main Dish, 1 Dessert & Coffee £24.00pp Inc. V.A.T
2 Starters, 2 Main Dishes, 2 Desserts & Coffee £26.00pp Inc. V.A.T
3 Starters, 3 Main Dishes, 3 Desserts & Coffee £29.00pp Inc. V.A.T
Additional Cheese Course £4.50pp Inc. V.A.T

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