



Sample Group Menu

Starters

*Tian of Shrimp, Sweet Bell Pepper, Spring Onion Bound in a Light Cajun Mayonnaise
Served with Crisp Baby Gem & Olive Melba Toast*

*Chefs Soup of the Evening
Served with Crusty Bread Roll or Wholemeal Brown Bread*

*Forthside Chunky Seafood Chowder:
Served with Wholemeal Bread*

*Golden Baked Chicken, Wild Mushroom & Mascarpone Strudel
sprinkled with Mixed Seeds, Smoked Texas Cream Sauce*

Mains

*The Yorky: 6oz Sirloin Steak Served with Champ Mash, Sauté Onions and
Mushrooms, Set in a Large Yorkshire Pudding with Creamy Pepper Sauce*

*Baked Fillet of Salmon and King Prawns cooked in Garlic Butter ,
Sautee Asparagus Spears, drizzled with Salsa Verdi*

*Oven Roasted Fillet of Chicken with a Roast Chorizo & Spring Onion Stuffing
Wrapped in Bacon Served with a Wild Mushroom Cream Sauce*

*Home Baked Vegetable Olive, Sunblushed Tomato & Mozzarella Puff Pastry Pie
Served with a Hummus Dip Drizzled with Red Pepper Pesto*

Tea/Coffee