

Best Western Manor House Hotel

Banqueting Dinner Menus

Red Pepper & Roast Tomato Soup

Fan of Honeydew Melon with Seasonal Berries & Fruit Coulis

Smooth Chicken Liver Pate with Red Onion Marmalade & Melba Toast

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Roast Cheshire Turkey, Pork & Sage Stuffing, Bacon Chipolata & Roast Gravy

Grilled Salmon Fillet & Lemon Butter Sauce

Baked Supreme of Chicken, Wild Mushroom & Tarragon Cream Sauce

Spinach & Ricotta Tortelloni Pasta with Fresh Plum Tomato & Herb Sauce

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Fresh Fruit Salad

Warm Apple Pie and Double Cream

Glazed Lemon Tart with Mango Coulis

£22.50

Broccoli & Stilton Soup

Rose of Cantaloupe & Honeydew Melon with Pineapple & Coconut Syrup

Chicken & Saffron Red Pepper Terrine with Dressed Leaf Salad &

Cherry Tomato Salsa

Creamy Garlic Mushrooms with White Wine & Thyme & Ciabatta Croute

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Roast Sirloin of English Beef, Yorkshire Pudding & Red Wine & Shallot Gravy

Baked Haddock Fillet, Topped with a Cheese & Mustard Crust, Baby Roast Vines

Tomatoes & Balsamic Glace

Pot Roast Pork Loin, Button Onion, Mushrooms & Pancetta Cider Sauce

Leek & Mushroom Stroganoff with Steamed Rice

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Chocolate Truffle Torte & Chantilly Cream

Vanilla Profiteroles with Creamy Fudge Sauce

White Chocolate & Raspberry Cheesecake

£25.50

Pressed Salmon, Trout & King Prawn Terrine with Sweet Red Pepper Confit

Home Preserved Pear, Crumbled Stilton, Walnut Dressing & Leaf Salad

Carrot, Lentil & Coriander Soup

Smoked Chicken & Wild Rocket Salad, Herb Croutons and Chive Yoghurt

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Baby Roast Chicken, Stuffing, Chipolata & Roast Gravy

Pan Seared Medallions of Beef 'Diane' - Shallot, Mushroom & Mustard Cream Sauce &
Gaufrette Potatoes

Crisp Roast Duck served of the bone with Bramley Apple Sauce & Madeira

Broccoli, Wild Mushroom & Feta Tart, Wild Rocket & Balsamic Dressing

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Vanilla Crème Brulee & Shortbread Biscuit

Chocolate Fudge Cake & Double Cream

Glazed Bread & Butter Pudding

£27.50

Cream of Onion & Cider Soup

Grilled Goats Cheeses, Sun Dried Tomato & Rocket Salad

Pork, Parma Ham & Black Pudding Roulade – Pommery Mustard & Honey Dressing

Trio of Smoked Halibut, Trout & Salmon, with Chive Crème Fraiche & Wholemeal

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Baked Sea Bass Fillet, Seared Fennel & a Chili, Lime & Caper Butter

Seared Venison Steak, Madeira, Button Onion & Ham Jus, Thyme Roast Sweet

Potatoes

Roast Supreme of Chicken, Spinach & Feta Cheese Wrapped in Parma Ham with

White Wine Sauce

Steamed Leek & Wild Mushroom Suet Pudding with Stout Gravy

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Chocolate & Orange Roulade with Chocolate Sauce

Sticky Toffee Pudding with Custard

Lemon Meringue Pie with Double Cream

£29.50