

The Ostler – Banqueting and Buffet Menu Selector

Starters

Chicken Liver Pate with Red Onion Marmalade & Oatcakes
£4.95

Cocktail of Cantaloupe Melon, Kiwi & Orange with Rum Syrup
£4.75

Pressed Vegetable Terrine Marbled with Goats Cheese, served with Sun-dried Tomatoes & Saffron Oil
£4.95

Smoked Seafood Platter of Salmon, Halibut & Trout Fillet, with a Dill & Yoghurt Dressing
£5.75

Sautéed Mushrooms in a Garlic Cream Sauce flavoured with Thyme topped with a Puff Pastry Croute
£4.50

Terrine of Salmon & Asparagus wrapped in a Herb Crepe served Chilled with a Chive Yoghurt Dressing
£5.25

Smoked Breast of Chicken with a Cous Cous & Pancetta Salad, served with a Red Pepper Confit
£5.75

Nest of Honeydew & Galia with Fresh Strawberries & Homemade Sorbet
£4.75

Beef Tomato & Buffalo Mozzarella Salad with Rocket Salad & Basil Pesto
£4.50



Soups

Roast Parsnip & Ginger Soup with Crisp Fried Parsnips
£3.95

Roast Plum Tomato & Red Pepper Soup with Basil
£3.95

Cream of Celeriac Soup with Tomato Concasse
£3.95

Leek & Potato Soup with Crisp Fried Leeks
£3.95

Carrot & Lentil Soup with Coriander
£3.95

Minestrone Soup with a Parmesan Croute
£3.95

Seasonal Vegetable Soup with Herb Croutons
£3.95

Main Courses

**Steamed Supreme of Chicken, with a Red wine sauce accompanied by
Glazed Button Onions, Mushrooms & Lardons of Bacon**
£11.50

Herb Roast Leg of Lamb Served on Fine Ratatouille Red Wine & Rosemary Jus
£12.50

**Roast Loin of Pork on Braised Cabbage & Smoked Bacon
accompanied by a Sage & Apricot Stuffing & Bramley Apple Sauce**
£11.95

**Baked Supreme of Chicken with Feta Cheese & Asparagus
wrapped in Bacon with a Madeira Sauce**
£12.50

Roast Chicken with Traditional Accompaniments
£11.95

**Crispy Roast Duck Served off the Bone with
Fresh Plum & Ginger Sauce or a Orange & Nectarine with Cognac**
£12.95

**Pan Seared Medallions of Pork Fillet
with crushed Black & Green Creamed Peppercorn Sauce**
£12.50

Roast Sirloin of Beef with Yorkshire Pudding & Roast Gravy
£12.95

**Baked Escalope of Salmon Topped with
a Savoury Herb Crust, Chive & Saffron Sauce with Peeled Prawns**
£12.95

Steamed Halibut with Thyme Roast Vegetables, Gem Lettuce & Dill Creamed Sauce
£12.95



Desserts

Vanilla Crème Brulee & Shortbread
£4.75

Fresh Fruit Salad & Cream
£4.75

Meringue Nest Filled with Vanilla Ice-Cream & Forest Berry Compote
£4.75

Chilled Lemon & Nutmeg Syllabub with crushed Meringue Pieces
£4.75

Profiteroles filled with Cream served with a Warm Chocolate Sauce
£4.75

Chocolate Truffle Torte with Double Cream
£4.75

Fresh Raspberry & Chocolate Roulade with Cream & Chocolate Sauce
£4.75

Baked Vanilla Cheesecake with Mixed Berry Couli
£4.75



Freshly brewed Coffee and Mints
£2.10



Please choose a single course from each section to compile your menu.

*Your chosen menu should be advised at least two weeks prior to your function
and the final number chargeable 72 hours in advance*

Our menus do not include genetically modified produce and some dishes may contain nuts or traces of nuts

