

Dinner Menus

These menus are samples only. Menus change daily and seasonally. We can develop menus that cater for specific dietary, religious, cultural or social requirements. If you have specific requirements, please discuss this with your Event Planning Manager prior to your arrival.

Dinner - Sample Menu 1

Moule Marinière
With Lime and Coconut Milk Sauce

Marinated Mushrooms
Presented on a Bed of Radicchio

Carrot and Orange Soup

A Selection of Freshly Prepared Salads

Pan Seared Pork Escalope
Served with a Cider Sauce

Steamed Arctic Char Fillet
With a Dill and Fennel

Leek and Rocket Risotto
With Parmesan

Braised Lamb in Red Wine

Traditional Rice

Sautéed New Potatoes

Steamed Courgettes

Provençal Tomatoes

Pecan Tart
With Pistachio Ice Cream

Crème Caramel
With Physalis

Fresh Fruit Salad

A Selection of English and Continental Cheeses



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Dinner - Sample Menu 2

Home Cured Meats
Presented with an Apricot and Ginger Chutney

Sliced Tomato and Mozzarella
With Herbs

Curried Parsnip and Apple Soup

A Selection of Freshly Prepared Salads

Braised Blade of Beef
Accompanied with Yorkshire Pudding and a Red Wine Jus

Seafood Jambalaya
With Tiger Prawns

Stuffed Peppers
With Fragrant Cous Cous

Bean and Vegetable Stew

Traditional Rice

Roasted Potatoes

Sautéed Courgettes

Red Onions and Beetroot

Bread and Butter Pudding
Served with Custard

Pineapple Panna Cotta
In Marie-Charlotte Cups

Fresh Fruit Salad

A Selection of English and Continental Cheeses

