

Starters

Garlic Mushrooms

Sautéed mushrooms with lots of garlic and finished with cream.

Stuffed Mushrooms

Large field mushrooms stuffed with Goats cheese and oven baked.

Caesar Salad

Slices of chicken breast, croutons and parmesan.

Nachos

With a tomato salsa, topped with cheese and hot peppers and oven baked.

Thai Fish Cakes

Served with a sweet chilli sauce

Spicy Ribs

Cooked to our own recipe till they melt in your mouth.

Huevos Rancheros

Eggs baked in a spicy tomato sauce, topped with cheese and oven baked.

Stuffed Aubergine

Pesto and Mozzarella wrapped in slices of Aubergine, then oven baked.

Thai Fish Cakes

Spicy Thai fish cakes served with a Sweet Chilli Dip

Spinach and Feta Tartlets

Creamy spinach and feta cheese encased in short pastry

Smoked Salmon

Fresh smoked salmon, served with Caraway seed and brandy mayonnaise

Prawns with Coriander and Lime

Juicy prawns, sautéed in butter, with fresh Coriander and limejuice

Spicy Lamb Meatballs

Lamb meatballs mixed with spices and served with crispy salad.

Soups

Tomato and Basil,
Broccoli and Stilton,
Spinach and Mascapone,
Cream of Vegetable,
Leek and Potato.
Creamy Mushroom

Main Courses

Traditional Roast Dinner

Choose from Beef, Lamb, Chicken, Pork or Turkey

Roast Leg of Lamb with apricot and Thyme

Stuffed with dried apricots soaked in brandy and fresh thyme

Creamy Spiced Lamb

Chunks of lamb served in a creamy 'curry' sauce

Chicken Cacciatore

Chicken breast cooked in a tomato and bell pepper sauce

Beef Bourguignon

Pieces of beef cooked with bacon and shallots in a rich red wine stock.

Chilli con Carne

Spicy Mexican chilli, served with a side dish of Sour Cream, tortilla chips.

Chicken Fajitas

Sizzling pieces of chicken accompanied by onions, peppers and flour Tortillas. Side dishes of Guacamole, Sour Cream and Salsa.

Moussaka or Lasagne

Made to their traditional recipe with lean mince and fresh ingredients

Chicken stuffed with stilton wrapped in bacon

Breast of Chicken stuffed with stilton, wrapped in bacon and oven baked

Beef Stroganoff

Tender pieces of beef in a cream and brandy sauce on a bed of fluffy rice

Stuffed Aubergine

Aubergine, mushrooms and tomatoes, covered with Feta and Parmesan cheese then oven baked.

Broccoli and Ricotta Cannelloni (V)

Baked in a creamy tomato sauce and finished with a sprinkling of parmesan

Steak Pie

Chunks of tender beef in a rich gravy topped with flaky or short pastry
(add mushrooms or kidney if you like)

Chunky Fish Pie

Chunks of fresh fish in a creamy sauce topped with fluffy cheesy potatoes

Salmon Fillet wrapped in Prosciutto

Oven Roasted and served with wilted creamed spinach and pine nuts

Paella

Our own recipe Paella with chunky fish, prawns,
mussels and fresh vegetables
cooked in their own juices and served on bed of fluffy rice.

Deserts

Trifle

Apple Crumble

(or some other concoction!)

Jam Roly-Poly

Cheese and Biscuits

Crème Brule

Bread and Butter pudding

Tiramisu

Profiteroles

Tell us your own special recipe and we will create it for your party! (We may even pinch your recipe and put it on our menu – naming it after you of course...)

All of the above are only suggestions we welcome your ideas, after all this is your party...

We cater for any special dietary requirements, for example, Lactose or Yeast Intolerance, Dairy and Nut Allergies, Vegans and Vegetarians but please tell us in advance so that we can ensure that we can cater appropriately.

Could we ask that customers please pass us their menu selections at least a week in advance.

We hope this is enough to get you going and look forward to seeing you on board.

Karen
Cassoulet
Tel: 01422 833893
Mobile 07803 166151

Remember! ... You are not ordering for individuals, what you order is shared between everyone in your party.