SET DINNER MENUS

PLEASE SELECT ONE MENU TO BE SERVED TO ALL GUESTS.

MENU ONE £19.95

Roasted red pepper & tomato soup – fresh bread rolls & herb croutons

Thyme butter roasted breast of chicken, wild mushroom cream sauce

Seasonal potatoes & vegetables

Strawberry tart with chantilly cream and coulis

Freshly brewed coffee & mints

MENU TWO £22.50

Chicken & apricot terrine – fruit chutney and toasted sourdough

Roasted stuffed loin of pork- apple compote – herb jus

Seasonal potatoes & vegetables

Citrus lemon tart with chantilly cream and red fruit compote

Freshly brewed coffee & mints

MENU THREE £24.50

Anti pasti plate of cured meats, marinated vegetables and ciabatta

Slow braised daube of beef - red wine sauce

Seasonal potatoes & vegetables

Red fruit charlotte with chantilly cream and woodland berry compote

Freshly brewed coffee & mints

MENU FOUR £25.95

Salad of salmon & crab – herb mayonnaise, sweet cured cucumber and baby leaf salad

Roasted stuffed breast of guinea fowl wrapped in pancetta – madeira jus

Seasonal potatoes & vegetables

Raspberry & white chocolate brulee cheesecake, thickened cream & coulis

Freshly brewed coffee & mints

MENU FIVE £28.95

Smoked ham & chicken terrine, herb leaf salad, fruit chutney, toasted sourdough

Herb crusted rack of northumbrian lamb, red wine jus

Seasonal potatoes & vegetables

Chocolate orange layered torte with chantilly cream and fruits of the forest

Freshly brewed coffee & mints

MENU SIX £31.50

Traditional prawn & crayfish cocktail, fresh lemon, brown bread fingers

Roast sirloin of beef with Yorkshire pudding and roast gravy

Seasonal potatoes & vegetables

Sticky toffee pudding – butterscotch sauce & vanilla ice cream

Freshly brewed coffee & mints

SET DINNER MENUS CONTINUED

CHEESE, VEGETARIAN AND FISH OPTIONS

Please choose one starter (if required) and one main course to be served to all vegetarian guests attending your event. These dishes will be charged at the main menu rate

FISH COURSES

Fillet of salmon en croute with fennel sauce

Poached fillet of salmon – chive cream sauce

Herb crusted cod fillet - shellfish sauce

Baked fillet of coley – parsley sauce

VEGETARIAN STARTERS

Roasted tomato, garlic & vegetable soup – herb croutons – fresh baked bread

Mixed mushroom with rocket – herb cream - toasted sourdough

Emmental cheese & beetroot souffle – mixed herb salad

Duo of melon with raspberry & mint syrup

Salad of golden, candy and ruby beetroot with baby leaves and walnuts

VEGETARIAN MAIN COURSES

Mediterranean vegetable & mozzarella strudel – basil cream

Butternut spinach & lentil curry with coconut & coriander rice

Leek & cheese crumble tart

Vegetarian cottage pie, seasonal vegetables

Root vegetable, apricot & goats cheese nut roast – green salad

CHEESEBOARDS

Cheese course can be added to your menu as a platter at a cost per person

A selection of cheeses with celery, grapes, local chutney and biscuits

Regional cheeseboard	£7.50 per person
British cheeseboard	£5.50 per person
Continental style cheeseboard	£6.50 per person

To book your conference or event please call 0871 911 1555 or email conf&banq@safc.com

Further information is available at safc.com