

Menu 1 - £23.00

*A Platter of Seasonal Melon  
with a Blackcurrant Sorbet*  
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*Sautéed Breast of Chicken  
with a Wild Mushroom Sauce  
scented with Basil*  
*Served with chefs Selection  
of Fresh Vegetables*  
\*\*\*

*White Chocolate Parfait  
with Raspberry Sauce*  
\*\*\*

*Fresh Coffee and Mints*

Menu 3 - £26.00

*Cream of Carrot and Coriander Soup*  
\*\*\*

*Escalope of Scottish Salmon  
with a Chive and Vermouth Sauce*  
*Served with Chefs Selection  
of Fresh Vegetables*  
\*\*\*

*Summer Fruit Pavlova*  
\*\*\*

*Fresh Coffee and Mints*

Menu 5 - £32.25

*Cream of Spinach and Watercress  
Soup*  
\*\*\*

*Noisettes of Lamb  
with a Rich Provence Herb Sauce*  
*Served with Chefs Selection  
of Fresh Vegetables*  
\*\*\*

*Chocolate Truffle Torte  
with Dairy Vanilla Ice Cream*  
\*\*\*

*Fresh Coffee & Petit Fours*

Menu 2 - £25.50

*Summer Salad of Goats Cheese  
Plum Tomatoes with a Basil Dressing*  
\*\*\*

*Roast Rib of Scottish Beef  
with Yorkshire Pudding  
and Rich Shallot Gravy*  
*Served with chefs Selection  
of Fresh Vegetables*  
\*\*\*

*Fresh Fruit Salad with Limes*  
\*\*\*

*Fresh Coffee and Mints*

Menu 4 - £26.75

*Crispy Salmon Rosti  
with Chive Sour Cream*  
\*\*\*

*Marinated Rack of Pork  
with a Mushroom and Tarragon Sauce*  
*Served with Chefs Selection  
of Fresh Vegetables*  
\*\*\*

*Brandy Snap Basket filled with  
Strawberries & Pistachio Ice Cream*  
\*\*\*

*Fresh Coffee and Mints*

Menu 6 - £44.00

*Salad of Crisp Duck with Hazelnut  
Dressing*  
\*\*\*

*Strawberry & Champagne Sorbet*  
\*\*\*

*Roast Fillet of Sea Bass  
with Herb Butter Sauce*  
*Served with Seasonal Vegetables*  
\*\*\*

*A Gratin of Oranges and Pink  
Grapefruit*  
or  
*Selection of English & French  
Cheeses*  
\*\*\*

*Fresh Coffee & Petit Fours*

Menu 7 - £48.50

*Terrine of Wiltshire Gammon  
and Foie Gras*

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*Paupiette of Sole  
glazed with Champagne Sabayon*

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*Champagne & Lime Sorbet*

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*Fillet of Beef  
with a Madeira and Peppercorn Sauce  
Served with Seasonal Vegetables*

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*Hot Chocolate Tart  
Served with Vanilla Sauce*

\*\*\*

*Selection of English & French  
Cheeses*

\*\*\*

*Fresh Coffee & Petit Fours*

Carved Buffet - £25.50

*Cream of Woodland Mushroom Soup*

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*Choose three of the following: -  
Dressed Scottish Salmon  
With a Dill and Mustard Sauce*

*Roast Wiltshire Turkey  
With Cranberry Sauce*

*Hot Roast Rib of Beef  
With Horseradish*

*Honey Roasted Wiltshire Gammon*

*Breast of Chicken  
Glazed with Chaud Froid*

\*\*\*

*Served with a Selection of Fresh  
Salads and Minted Potatoes*

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*Iced Lemon Parfait with a Compote  
of Summer Berries*

\*\*\*

*Fresh Coffee & Petit Fours*

Deluxe Carved Buffet - £40.00

*Cream of Woodland Mushroom Soup  
or*

*Terrine of Goats Cheese, Plum  
Tomatoes and Roasted Peppers*

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*Dressed Scottish Salmon  
With a Dill and Mustard Sauce*

*Honey Roasted Wiltshire Gammon -  
Served Hot*

*Roast Rib of Beef - Served Hot*

*Roast Stuffed Loin of Pork  
With Apple Sauce*

*Breast of Chicken  
Glazed with Chaud Froid*

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*Selection of Seasonal Salads with  
Minted New or Baked Potatoes*

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*Crème Brulee with Raspberries  
or*

*Lemon Parfait  
with a Compote of Fresh Berries*

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*Selection of English & French  
Cheeses*

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*Fresh Coffee & Petit Fours*