

We have compiled the following menu selector for your Function. Please select one starter, one main course and one dessert, plus any extra courses required, we would be happy to create a specific menu for you should you have something special in mind. Please note all members of the party have the same choice except for vegetarians or people with special dietary requirements.

## Canapés

4 per person £3.25

6 per person £4.50

### Cold

Croque monsieur with ham and gruyere cheese

Caramelised onion tart

Smoked salmon and chive crème fraiche tart

Gravadlax and quail egg roll

Assorted sushi

Wild mushroom quiche

### Hot

Onion bhaji with cucumber raita

Savoury ham and cheese choux bun

Mini savoury croissant with sun-blushed tomatoes and tapanade

Crispy Thai-style spring rolls with a sweet chilli dipping sauce

Lishman's mini pork and apple sausage with dry cured bacon

Mini Yorkshire pudding with beef fillet

### Soups £4.50

Cream of vegetable

Cream of field mushroom

Celeriac and tarragon

Potato, leek and watercress

Broccoli and blue cheese

Roast red pepper and fennel

Carrot, split pea and coriander

Chunky tomato, smoked bacon and bean

White onion, apple and sage

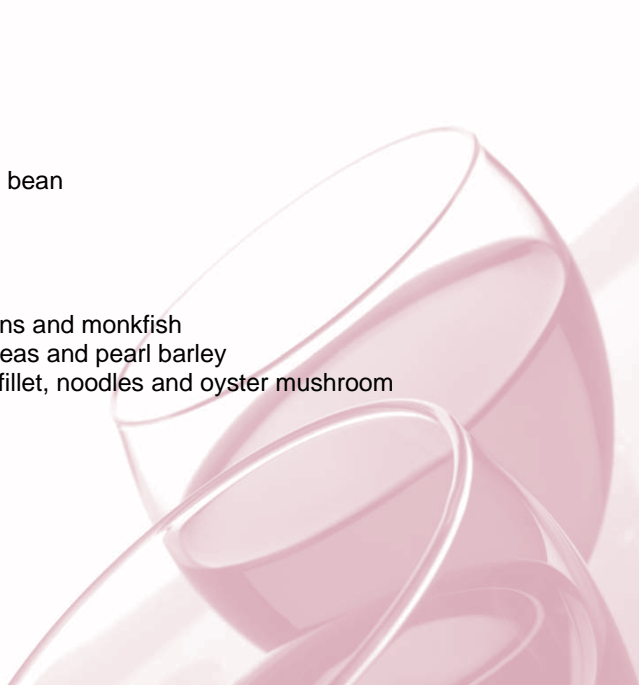
Spicy lentil, coconut and pepper

### Soups £5.95

Shellfish bisque with scallops, prawns and monkfish

Smoked chicken broth with leeks, peas and pearl barley

Oriental-style consommé with beef fillet, noodles and oyster mushroom



## Starters

### Poultry and Meat

Chicken liver parfait with a homemade chutney	£5.95
Pressed duck confit terrine with an apple and vanilla compote	£5.95
Smoked chicken, leek and roquefort salad with endive and hazelnuts	£5.95
Crispy bacon and black pudding tart with wholegrain mustard sauce	£5.95
Smoked duck, watercress and orange sauce with a sharp raspberry vinaigrette	£6.95
Ham hock terrine with a horseradish cream and a caper and tarragon dressing	£5.95
Seared beef fillet salad with rocket, parmesan and garlic potato dressing	£7.50

### Fish and Vegetarian

Galia melon with fresh fruits and passion fruit syrup	£5.50
Plum tomato and mozzarella with basil, pine nuts, shallot, balsamic and olive oil	£5.95
Roast pepper, aubergine and goats cheese tart with pesto dressing	£5.95
Warm artichoke, pea and sun-blushed tomato risotto cake with parmesan	£5.95
Deep-fried salmon fishcake with a tomato and coriander relish	£5.95
Simple plate of smoked salmon with black pepper	£7.50
Prawn and asparagus salad with a light mayonnaise dressing	£6.50
Tian of roast salmon and crab with a dill and citrus vinaigrette	£6.50
Warm fillet of lemon sole stuffed with a scallop mousse served on a shellfish butter sauce	£7.50
Pressed terrine of salmon with a gazpacho jelly	£6.50



## Main Courses

Roast breast of chicken with an apricot and thyme stuffing and light Madeira gravy	<b>£13.50</b>
Pan-fried breast of chicken with a wild mushroom, tarragon and shallot sauce	<b>£13.50</b>
Poached corn-fed chicken breast with a pea and artichoke risotto, mustard seed and creamed leek sauce	<b>£13.95</b>
Roast loin of pork with apple sauce, crackling and roast gravy	<b>£13.50</b>
Oriental-style pork loin with a pear and mango salsa and coriander dressing	<b>£13.50</b>
Roast rump of lamb with spring onion mash and minted Madeira sauce	<b>£14.50</b>
Pot roast shank of lamb with parsnip and rosemary mash, red wine and smoked bacon sauce	<b>£14.50</b>
Confit shoulder of lamb slowly cooked 'til tender' with roasted roots and a caramelised onion gravy	<b>£13.50</b>
Confit of duck leg with spiced red cabbage, pancetta and chestnuts with a sage and apricot sauce	<b>£12.95</b>
Roast breast of Gressingham duck and wild mushroom tart with a thyme and shallot sauce	<b>£16.95</b>
Roast sirloin of beef with Yorkshire puddings	<b>£15.95</b>
Fillet of beef Wellington with a port wine sauce	<b>£17.50</b>
Griddled medallions of beef fillet with a foie gras pate and morel mushroom sauce	<b>£17.50</b>
Roast suckling pig with rosemary, thyme and garlic, accompanied with a cider and apple reduction	<b>£17.50</b>



**Fish**

Grilled fillet of salmon with cucumber spaghetti and a chive and lemon butter sauce **£13.50**

Halibut steak with a shrimp and parsley sauce **£16.50**

Grilled fillet of sea bass with roast aubergine, sun-dried tomato and basil pesto dressing **£16.50**

Roast fillet of turbot with buttered spinach, crab and scallop sauce **£18.50**

**Main Course Vegetarian**

Wild mushroom, spinach and asparagus tart with toasted pine nuts and tomato dressing **£10.50**

Roast pepper and artichoke risotto cake with mozzarella **£10.50**

Caramalised aubergine and feta cheese tart **£10.50**

Curried chick pea with cous cous **£10.50**

**Desserts all £5.50**

Vanilla crème brulee with homemade biscuits

Fresh fruit tart with crème chiliboust, raspberry coulis and crème anglaise

Rich chocolate and cherry marquise with a mocha sauce

Strawberry meringue with a vanilla cream

Dark chocolate mousse served in a tuille basket with rum and raisin sauce

Sticky toffee pudding with toffee sauce and vanilla ice-cream

Warm banana and butterscotch tart with homemade vanilla ice cream

Raspberry shortbread with raspberry coulis and crème anglaise

Poached pear with a white chocolate mousse, glazed with an amaretto sabayon and dark chocolate sauce

Warm double chocolate chip pudding with crème fraiche and warm chocolate sauce

Sharp lemon mousse in a brandy snap basket with an orange cream sauce

Coffee and mint chocolates **£2.15**

Coffee and homemade fudge **£2.35**

Coffee and homemade petit fours **£2.95**



## Evening Reception Buffet Menu

### Menu 1

£10.95 per person

*Available only to wedding party following day reception*

Various closed sandwiches  
Warm mini savoury-filled croissants  
Spicy potato wedges with a chilli dipping sauce  
Vegetable spring rolls  
Paprika roast chicken drumsticks  
Honey roast chicken thighs  
Sliced gala pie  
Assorted pickles

### Menu 2

£12.95 per person

Various closed sandwiches  
Chicken kebabs with chilli sauce  
Garlic bread topped with mozzarella  
Individual 3 cheese mini pizza  
Individual smoked ham and marjoram pizza  
Spanish style meatballs with a tomato and garlic sauce, topped with parmesan  
Salmon and dill quiche  
Creamy fresh herb and mushroom pasta  
Mixed leaf salad  
Spicy coleslaw with chopped coriander

### Menu 3

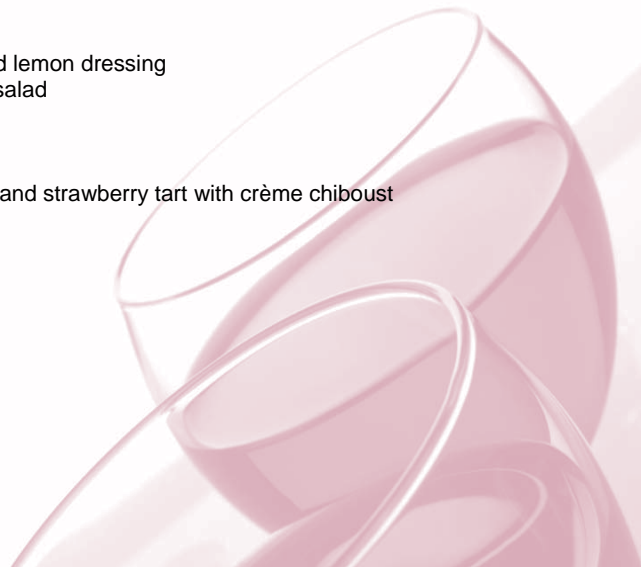
£15.95 per person

Various closed sandwiches  
Honey roast and cracked black pepper chicken pieces  
Mini pork pies with sweet pickle  
Barbecue mini pork ribs  
Hot firehouse beef chilli  
Smoked salmon, cream cheese and dill bagels  
Individual salami and 3 cheese pizzas  
Mexican tortilla wraps filled with salad, coriander salsa and crème fraiche  
Basmati rice flavoured with lemon and coriander  
Deep-fried cajun style new potatoes  
Mixed salad with balsamic dressing  
Lemon cheesecake with strawberry coulis

### Menu 4

£18.50 per person

Honey roast ham  
Poached salmon with a dill and lime crème fraiche  
Marinated curried chicken pieces  
Tandoori style roast pork loin  
Deep fried coconut king prawns with tomato and chilli jam  
Roast pepper, pesto and goats cheese tarts  
Garlic bread with mozzarella  
Hot buttered potatoes with herbs  
Basmati rice salad with coriander and lemon dressing  
Red onion, plum tomato and shallot salad  
Mixed bean and tuna salad  
Oriental style coleslaw  
Mixed salad  
Vanilla crème brulee - or - raspberry and strawberry tart with crème chiboust



# Carved Buffet

£30.00 per person

## Starters

Galia melon with a pink champagne sorbet -or-  
Roast red pepper, tomato and lentil soup

## Meat, fish and poultry

Roast sirloin of beef  
Sugar baked ham  
Poached salmon fillets with a dill crème fraiche  
Mustard glazed pork loin  
Coronation chicken  
Spinach, wild mushroom and gruyere cheese tart

## Salads

Hot new potato salad with garlic and parsley butter  
Tomato, basil and shallot, with balsamic vinegar  
Coleslaw with chopped coriander  
Green salad  
Cucumber, yogurt and mint raita  
Spiced basmati rice with sultanas, mango, coriander and chilli  
Penne pasta with piquant tomato sauce

## Sweets

Strawberry and raspberry tart - or - vanilla crème brulee

## Coffee and mints

*Please note we have our own resident DJ at Healds Hall at a current price of £180.00 per evening. Due to Health & Safety restrictions we are unable to accommodate outside DJ's, bands and karaoke's.*

