

### Private Cocktail Reception Options

#### *Reception Menu 1*

Smoked Salmon and Crème Fraiche spoons  
Tequila Salsa on a Crisp nacho  
Parma Ham on a Garlic Crostini  
with Black Olive Remoulade  
Tartlet of sun ripened tomatoes, Dolcelatte and Basil  
Yakitori Chicken Skewers  
**£7.50 per person**

#### *Reception Menu 2*

Crab, Lime and Horseradish Tartlet  
Medallion of Pork fillet with Spiced Apple Chutney and Crispy Sage  
Sauté Wild Mushrooms on a Garlic Crostini  
Roulade of Smoked Salmon with Dill and Lemon  
Tartlet of Caramelized Red Onions and Goats Cheese  
**£9.50 per person**

*Half bottle of House Wine – £7.00 per person*

*Half Hour Champagne Reception - £11.00 per person*

*House Wine by the Bottle...*

**Cuvee des Vignerons (Red)**  
*VdP de l'Herault, France, 2006/7*  
**£14.95 inc vat**

**Cuvee des Vignerons (White)**  
*VdP du Comte Tolosan, France, 2006/7*  
**£14.95 inc vat**

### Private Dining Options

#### *Dinner Menu 1*

Farmhouse Pate, Red onion and  
Ginger Chutney and Warm  
Toasted Brioche  
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Roasted Pave of Salmon dressed  
with a Lemon and Pomegranate  
Beurre Blanc  
\*\*\*

Fresh Seasonal Vegetables &  
Potatoes  
\*\*\*

Hot Chocolate Fondant with  
Vanilla Ice Cream and Dark  
Chocolate Sauce  
\*\*\*

Coffee & Mints  
**£26.50**

#### *Dinner Menu 2*

Gateaux of Buffalo Mozzarella and  
Tomato, Balsamic and Olive Oil  
Dressing, Rocket Salad  
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Roasted Rack of Lamb with a  
Lavender and Thyme crust,  
Smoked Bacon and Leek Jus

Fresh Seasonal Vegetables and  
Potatoes  
\*\*\*

Warm Apple Tatin with Clotted  
Cream and Toffee sauce  
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Coffee & Mints  
**£29.00**