



The Englemere Silver Menu

Starters

Smoked salmon with rocket and cherry tomatoes on the vine, drizzled with Englemere's own dressing

Fan of Galia melon with strawberries served with a Pimms and mint dressing

Chicken, orange and fresh tarragon salad

Foie gras & duck liver parfait accompanied by Ciabatta bread & cranberry chutney

Main courses

Supreme of chicken & the filling of your choice- sun dried tomato & mozzarella, asparagus mousse or wild mushroom mousseline

A trio of sausages served with Biarritz potatoes and onion gravy

Pork with a fresh green pepper crumb and baby apples served with a cider and sage cream

Roasted supreme of salmon with a smoked haddock fishcake served with a chive beurre blanc sauce

All the above served with a selection of seasonal vegetables and potatoes

Desserts

Profiteroles served with chocolate or toffee sauce garnished with strawberries

Double layered chocolate deluxe

Individual strawberry cheesecake

Deep lemon tart with raspberry coulis and crème fraîche

Followed by coffee and petits fours



The Englemere Gold Menu

Starters

Duck salad with capsicums, sesame seeds and a Thai sweet chilli sauce

Buffalo mozzarella, plum tomato and aubergine layers drizzled with a basil dressing

Poached salmon and monkfish terrine with a red onion and endive salad served with the dressing of your choice- chilled hollandaise or balsamic

Chicken and mango salad with tomato, onion and coriander dressing

Main courses

Lemon & Tarragon Marinated salmon served with garlic and rosemary crushed new potatoes

Supreme of Guinea fowl filled with a game and herb farce

Roast rack of lamb with a herb crust and fresh mint sauce

Beef Wellington with a port wine jus

All the above served with a selection of seasonal vegetables and potatoes

Desserts

Chocolate Chip Charlotte garnished with raspberries and a chocolate sauce

Individual pear and stem ginger cheesecake

Individual strawberry flan garnished with strawberries

Seville orange bavarois

Followed by coffee and petits fours



The Englemere Platinum Menu

Menu A

Chicken Pepperonata Terrine
(oregano and parmesan chicken layered with chargrilled vegetables)
served with a red onion marmalade on toasted brioche

Best end of English Lamb with apple and mint stuffing
on a bed of buttered Savoy cabbage with a tomato jus

Served with a selection of seasonal vegetables and potatoes

Fruit omelette with summer or winter berries
(depending on season) with a fresh fruit coulis

Followed by coffee and petits fours

Menu B

Tiger prawns and egg noodle salad
with a sweet chilli sauce

Loin of veal with celeriac on a bed of creamed spinach

Served with a selection of seasonal vegetables and potatoes

Symphony of five delectable sweets

Followed by coffee and petits fours



The Englemere Buffet Menu

Fanned Ogen melon with a medley of exotic fruit served with a mango coulis

Cold Selection from the buffet

Royal game pie with redcurrant jelly
Honey baked York ham with black peppercorns
Whole golden basted turkey with cranberries
Decorated whole salmon
A selection of salads to include
coleslaw, tomato and chive, cucumber and mint, potato and spring onion,
and seasonal salad leaves

Hot Selection from the buffet

Peppered chicken fillets in a Madeira cream sauce
Buttered new potatoes

Mango and passion fruit délice served with Malibu cream

Our Chef is pleased to plan bespoke menus to suit your own requirements

Additional Courses

Soups: - Tomato and fresh basil, Stilton and broccoli, French onion with croutons

Sorbets: - Champagne, Elderflower, Lemon

Fish: - Honey-smoked salmon on a julienne of red capsicums and chicory
Sea-bass and zucchini with a green salsa Verde
Lemon sole fillets with crayfish coated with a Chablis sauce
Tiger prawns with queen scallop Provençale served with puff pastry crescents

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Cheese: - A selection of British and Continental cheeses served with an assortment of fine crackers, garnished with grapes and celery



Vegetarian Menu Options

Starters

Warm goat's cheese with shallots and glazed apples
Chilled melon with seasonal berries
Wild mushroom salad with asparagus tips
Tomato and basil soup
Baked avocado filled with blue cheese served on a crisp walnut salad

Main Courses

Red Thai vegetable curry
Spinach and ricotta cannelloni
Brie, pesto and cherry tomato Filo
Avocado bake filled with cream cheese and vegetables topped with puff pastry and rich tomato sauce
Caramelised red onion and fig cheesecake topped with parmesan
Mushroom stroganoff with long grain rice

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Children's Menu Choices

Children 3 to 11 years- child's menu below
Children 12 to 16 years- ½ size adult menu
(½ price adult menu from the relevant adult menu chosen)

Child Menu 1

Chicken nuggets, French fries and baked beans followed by ice-cream

Child Menu 2

Shepherd's pie with mini seasonal vegetable selection followed by ice-cream

Child Menu 3

Scampi and French fries with fresh salad followed by ice-cream

All children's menu choices are inclusive of soft drinks