

## **Banqueting Menu Selection**

Create your own set menu by selecting from the dishes below. Apart from vegetarians and other special dietary requirements, all guests must have the same menu.

### **Starters**

- Prawn, Mango and Crayfish Cocktail served with a Seafood Sauce
- Chilled Galia Melon filled with Seasonal Berries
- Butternut Squash & Sweet Potato Soup
- Salt Fish Fritters served with a Tomato & Coriander Relish

### **Main Courses**

#### **Served with Rice n Peas, Steamed Vegetables & Side Salads**

- Cajun or Jerk Seasoned Breast of Chicken served with Tomato & Pimento Sauce
- Roast Breast of Chicken served with a Tomato, Mushroom & Tarragon Sauce.
- Steamed Breast of Chicken served with a Cream, Mushroom & White Wine Sauce.
- Stewed Beef with Thyme Dumplings
- Traditional Curried Goat

### **Desserts**

- Dairy Cream Profiteroles with Hot Chocolate Sauce & Ice Cream
- Traditional Lemon Tarte served with Mango Coulis
- Banoffee Cheesecake served with a Raspberry Coulis
- Red Cherry Cheesecake with Raspberry Coulis
- Apple Strudel with Crème Anglaise or Ice Cream
- Chocolate Maltese Gateau served with an Orange Reduction

### **Followed by**

- Coffee & Dinner Mints.
- Seasonal Fruit Platter with hot Chocolate Fondue.

**Other dishes are available upon request.**